



Gluten-Free Rosemary Focaccia

Ingredients



1 ½ cups warm water



1 pkg instant or rapid-rise yeast



1 Tbsp sugar



2 Tbsp + 3 Tbsp olive oil



1 tsp + ½ tsp salt



2 tsp baking powder



2 ¼ cups gluten-free flour, such as Bob's Red Mill 1:1 Baking Flour



1 pkg fresh rosemary



¼ cup grated Parmesan

Tools



liquid measuring cup



measuring spoons



large bowl



dry measuring cups



wooden spoon



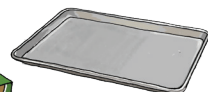
cutting board



plastic wrap



parchment paper



baking sheet



knife



serrated knife

Steps:

- 1 Stir together warm water, yeast, sugar, 2 Tbsp oil, 1 tsp salt, and 2 tsp baking powder in large bowl.
- 2 Add flour. Stir with a wooden spoon until combined. Mixture will be like a wet batter - not like a typical dough.
- 3 Cover bowl loosely with plastic wrap, and let rise in a warm area for 1 hour.
- 4 Preheat oven to 400°F. Line baking sheet with parchment paper and drizzle with 3 Tbsp oil.
- 5 Pour batter-like dough onto baking sheet. Place plastic wrap on top of sticky mixture, and use your hands to flatten dough to cover the pan.
- 6 With plastic wrap still on top, poke holes into dough with your fingers to form dimples. Push fingers all the way through to the pan. Remove plastic wrap.
- 7 Strip leaves from rosemary. Mince to make 1 Tbsp. Scatter on top of dough.
- 8 Sprinkle dough with Parmesan and ½ tsp salt.
- 9 Bake bread for 30 minutes until golden brown. Let rest 10 minutes. Cut into squares. TASTE & SHARE!