

# Focaccia Bread

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Submitted by: Terri McCarrell  
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Prep Time: 20  
Minutes  
Cook Time: 15  
Minutes

Ready In: 1 Hour  
Yields: 12  
servings

"A wonderful, quick alternative to garlic bread. Lots of herbs and lots of flavor!"

## INGREDIENTS:

2 3/4 cups all-purpose flour	1/2 teaspoon dried basil
1 teaspoon salt	1 pinch ground black pepper
1 teaspoon white sugar	1 tablespoon vegetable oil
1 tablespoon active dry yeast	1 cup water
1 teaspoon garlic powder	2 tablespoons olive oil
1 teaspoon dried oregano	1 tablespoon grated Parmesan cheese
1 teaspoon dried thyme	1 cup mozzarella

## DIRECTIONS:

- 1 In a large bowl, stir together the flour, salt, sugar, yeast, garlic powder, oregano, thyme, basil and black pepper. Mix in the vegetable oil and water.
- 2 When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.
- 3 Preheat oven to 450 degrees F (230 degrees C). Punch dough down; place on greased baking sheet. Pat into a 1/2 inch thick rectangle. Brush top with olive oil. Sprinkle with Parmesan cheese and mozzarella cheese.
- 4 Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.

This recipe appears in the Allrecipes "Tried & True Favorites" cookbook.  
Buy it online at <http://www.shopallrecipes.com/>

