



Easy Italian Herb Focaccia

• **Prep Time:** 10 minutes • **Rise Time:** 45 minutes, total • **Bake Time:** 30 to 35 minutes • **Serves:** 8

Ingredients

3-1/4 cups **King Arthur® All-Purpose Flour**
1 envelope **Fleischmann's® RapidRise Yeast**
1 tablespoon sugar
1 teaspoon salt
1/4 cup extra virgin olive oil, divided

1-2/3 cups very warm water (120°F to 130°F)
2 tablespoons shredded Parmesan cheese
1 tablespoon Spice Islands® Italian Herb Seasoning

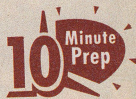
MIX flour, undissolved yeast, sugar and salt in a large bowl. Add 2 tablespoons olive oil and water, stirring until well mixed. Spread dough into greased 13 x 9-inch pan. Cover.

LET RISE until doubled, about 30 minutes.

POKE multiple holes into the dough using the handle of a wooden spoon. Drizzle 2 tablespoons of olive oil over dough; sprinkle with Parmesan cheese and Italian herb seasoning. Cover.

LET RISE an additional 15 minutes while oven preheats to 375°F.

BAKE 30 to 35 minutes until lightly browned. Cool slightly and cut into slices; serve warm. If desired, serve with additional olive oil for dipping.



A RECIPE FOR TOGETHERNESS