



Focaccia

Enjoy this delicious Italian bread, rich with your favorite olive oil, made with our [Bread Mix](#). You can also make [Focaccia with our Pizza Crust Mix](#).

Ingredients

- 1 bag (3-1/2 cups) [Pamela's Gluten-Free Bread Mix](#)
- 2-1/4 tsp yeast (one yeast packet -- enclosed in 19 oz mix bag)
- 1 tsp sugar
- 1-3/4 cup warm water
- 1/4 cup olive oil (plus for the pan and sprinkling on top)

Directions

Combine yeast packet, sugar, and 1/4 cup warm water. Let foam for 5 minutes. Add olive oil, remaining 1-1/2 cups warm water, and Pamela's Gluten-Free Bread Mix. Mix for three minutes. Put in a 9x9 pan greased with olive oil, sprinkle top of dough with olive oil to help spread it in the pan, spread to sides until dough is approximately 1/4-inch tall. Rise for 1 hour. Bake in a preheated 400° oven for about 20 minutes or until brown.

Optional: Before baking add salt and green onions, or sun dried tomatoes, olives and goat cheese, whatever you like.

Pamela's Note: Do not skimp on the olive oil. If you've never had Focaccia before, the olive oil should come off on your fingers while you eat it!

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