

MARY'S FOCACCIA

INGREDIENTS

2 cups bread flour

Mixed herbs

1 teaspoon salt

1 teaspoon sugar

¼ cup olive oil

1 tablespoon dried yeast

1 cup warm water, enough to make a sticky dough

METHOD

Heat oven 200c

Mix all ingredients together in a mixing bowl, cover and allow to rise in a warm place about 30 min. When risen knock back and place in an oiled and floured tray.

Dimple top with your knuckle then oil top and sprinkle with salt and herbs.

Leave sit in a warm place for 10 min then put into oven for 20 min or until golden.