

Focaccia Bread



4 cups flour
2 cups water
¼ teaspoon instant (quick rise) yeast
1 teaspoon salt

Olive Oil
Cornmeal
Italian Seasoning (like a Mrs. Dash or Oregano/Basil)
Fresh Grated Parmesan Cheese

- **1** Mix flour, water, yeast and salt together in a large bowl
- **2** Cover bowl with towel and set on counter for 18 hours (dough will be very sticky)
- **3** Drizzle olive oil on baking sheet and sprinkle with cornmeal
- **4** Place dough on baking sheet (can leave in a ball) sprinkle with flour and cover with plastic wrap
- **5** Let rise 2 more hours
- **6** Bake at 425 for 25 minutes
- **7** Remove from oven and let cool slightly. Then brush with olive oil and sprinkle lightly with italian seasoning and/or fresh grated parmesan cheese