

Focaccia Bread

Submitted by: Clarissa Sents

2 $\frac{3}{4}$ C. All-Purpose Flour

$\frac{1}{2}$ tsp. Dried Basil

1 tsp. Salt

1 Pinch Ground Black Pepper

1 tsp. White Sugar

1 T. Vegetable Oil

1 T. Active Dry Yeast

1 C. Water

1 tsp. Garlic Powder

2 T. Olive Oil

1 tsp. Dried Oregano

1 T. Grated Parmesan Cheese

1 tsp. Dried Thyme

1 C. Mozzarella

In a large bowl, stir together dry ingredients. Mix in vegetable oil and water. 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 twenty minutes.

Preheat oven to 450*. Punch dough down; place on a greased baking sheet. Pat into a $\frac{1}{2}$ " thick rectangle. Brush top with olive oil. Sprinkle with cheeses.

Bake in preheated oven for fifteen minutes, or until golden brown. Serve warm.