**Rosemary Faux’caccia**

**(Focaccia)**

**Ingredients:**

* 1 box **Glutino Favorite Sandwich Bread Mix**
* 1 ¾ cup lukewarm water
* ¼ cup + 1 tablespoon olive oil
* 2 large eggs, beaten
* 2 teaspoon rosemary, minced
* ¼-½ teaspoon flake sea salt (like Maldon) or kosher salt
* 1-2 tablespoons **Glutino All Purpose Flour**

**Instructions:**

1. Prepare bread dough according to package directions; using ¼ cup olive oil, eggs, and water.
2. Preheat oven to 425 degrees and grease a jelly roll pan or large baking sheet.
3. Place the dough onto the pan and sprinkle with flour if the dough is too sticky. Press out the dough into approximately a 14-inch x 10-inch rectangle, using your fingertips to create dimples in the dough. Brush on the remaining teaspoon of olive oil and sprinkle with salt and rosemary.
4. Bake for 15 minutes, or until golden brown. Cut into squares and serve warm with olive oil or butter.