

Rosemary Focaccia

1 cup warm water
4 Tbsp olive oil, divided
2 tsp rosemary salt

Pour mix in bowl. Add water and 1 Tbsp oil. Knead well. Coat dough with ½ Tbsp oil. Let rise 1 hr. Pour ½ Tbsp oil in 9x13 pan. Stretch dough into pan, flip to coat with oil. Dimple. Brush with 1 Tbsp oil. Sprinkle with rosemary salt. Let rest while oven heats to 425°F. Bake for 15-20 min til golden. Drizzle with remaining oil. Details at www.gettystewart.com.



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