

# *Recipe: Easy Mediterranean Focaccia Bread*

*From the Kitchen of: My Sister's Pantry*

## Ingredients:

2 Cups Flour  
1 tsp Kosher Salt  
1 Cup Warm Water  
1 1/8 tsp Instant Yeast  
1/2 tsp Sugar  
Olive Oil  
1 tsp My Sister's Pantry Mediterranean Seasoning  
Flaked Sea Salt

## Directions:

In a glass bowl, add flour, and salt. Mix to combine. In a glass measuring cup, mix the warm water, yeast and sugar. Allow to sit for a minute, and stir into the flour with a wooden spoon until the dough just comes together. Cover the bowl with tight plastic wrap and place in the fridge for 8 hours or up to overnight. Remove the bowl from the fridge. In an 8-inch cake pan drizzle oil and place the dough in the center, tucking ends under. Cover with plastic wrap and allow to rise for 2 hours. Heat Oven to 450. Once risen the dough should fill the pan. Drizzle with additional oil and use your fingers to press holes down to the bottom of the pan but not through the dough. Sprinkle with seasoning and salt. Place in the oven and turn down to 425, bake 22-24 minutes or until golden.

