



Rosemary-Onion Focaccia

Prep: 15 minutes plus thawing and standing

Bake: 25 minutes • Serves: 12

Nonstick olive oil cooking spray

- 1 loaf (1 pound) frozen white bread dough, thawed in refrigerator 6 to 8 hours
- 4 tablespoons extra virgin olive oil
- 1 small onion, thinly sliced (about 1 cup)
- 2 tablespoons coarsely chopped fresh rosemary leaves
- ¼ teaspoon coarse salt

1. Lightly spray cutting board, rolling pin and rimmed baking pan with cooking spray. With rolling pin, roll dough on cutting board to 12 x 9-inch rectangle; transfer to prepared pan. Brush top and edges of dough with 2 tablespoons oil. Cover dough with plastic wrap; let stand at room temperature 1 hour or until dough doubles in size. (Dough may rise quicker in a warmer room.)

2. Preheat oven to 400°. Remove plastic wrap from dough. In small bowl, toss onion and rosemary with remaining 2 tablespoons oil. Evenly spread onion mixture over top of dough; sprinkle with salt. With fingertips, push toppings into dough forming a dimpled surface.

3. Bake focaccia 25 to 30 minutes or until top is golden brown and onion begins to brown. Cut into strips or squares to serve.

Approximate nutritional values per serving:

*128 Calories, 5g Fat (1g Saturated), 0mg Cholesterol,
196mg Sodium, 17g Carbohydrate, 1g Fiber, 3g Protein*