



RECIPE

Using Gluten-Free Naturals® Pizzeria-Style Pizza Crust Mix

Easy Focaccia

- 2 packages Gluten-Free Naturals® Pizzeria-Style Pizza Crust Mix
- 2 eggs
- 1 $\frac{3}{4}$ to 2 cups lukewarm water
- 4 tablespoons oil (olive or corn)
- 1/2 teaspoon garlic powder
- 1/2 teaspoon oregano
- 1/4 teaspoon sea salt
- Extra Virgin Olive Oil (for drizzling)
- 2 oz. shredded Mozzarella cheese

Empty the two bags of Pizza Crust mix into a large mixing bowl, add 2 eggs, 4 tablespoons of oil and 2 cups of water and mix thoroughly into a batter with a rubber spatula.

Grease an 11 $\frac{1}{4}$ " by 17 $\frac{1}{4}$ " cookie pan (also known as a jelly roll pan) which has a lip around the edge. (Baker's Secret makes this exact size.) Scoop the batter from the bowl to the pan. Wet the rubber spatula with water repeatedly as you spread the batter evenly around the cookie sheet into a layer of uniform thickness. Once the surface of the batter is wet, it becomes much easier to spread and smooth.

Bake at 400 degrees for 18 minutes. Remove from the oven and drizzle Extra Virgin Olive Oil. You may want to use a basting brush to spread it evenly. Sprinkle about 2 oz. of Mozzarella cheese, oregano, garlic powder and sea salt. (Other spices or toppings, such as rosemary, roasted garlic pieces, sun-dried tomatoes, parmesan cheese or pepper may be added to make the focaccia your own special creation.)

Return to the oven for 4 – 6 minutes to melt the cheese and other toppings. Remove from oven and enjoy while hot or let cool and cut into slices or bite-size pieces for an appetizer.

***Note: Suggested products were gluten-free at the time this recipe was compiled, but may not be now. We are not responsible for the gluten-free status of other's products, and it is your responsibility to check for yourself.**

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