

Gluten Free Focaccia Bread



Dry Ingredients:

- 1 New Hat Baking Gluten Free Artisan Bread Mix
- 2 TBSP Organic Cane Sugar (Packet Included in Bread Mix)
- 2¼ Teaspoons Yeast (Packet Included in Bread Mix)

Wet Ingredients (At Room Temperature):

- ½ Cup Milk at 110°F
- ¾ Cup Water at 110°F
- 2 tsp Apple Cider Vinegar at Room Temperature
- 3 Large Egg Whites (1/2 Cup) at Room Temperature
- ¼ Cup Oil (We use sunflower, coconut, grapeseed, or safflower oil)

Directions:

- 👉 Grease half sheet tray with butter or oil, coat with flour mix, keep warm.
- 👉 Beat the egg whites in a mixer until foamy.
- 👉 Combine warmed milk and water and stir in yeast and sugar.
- 👉 With the mixer off, gently add flour mix to the foam.
- 👉 With the mixer on low, immediately add warm liquid, oil, and apple cider vinegar.
- 👉 Beat on high for 15-30 seconds to blend well, but do not over mix.
- 👉 Place dough on the warm tray. Smooth & flatten it to 1/2" thick with wet hands or a spatula.
- 👉 Brush the top with butter or oil and sprinkle on optional toppings like herbs, seeds, or cheese, pressing them lightly into the dough.
- 👉 Tent with foil and let rise for 45 minutes at 75-80°F. When the dough has risen a 1/2", preheat the oven to 375°F.
- 👉 Remove the foil tent (save) and bake for 20 minutes until golden brown, re-cover with foil, and bake an additional 5 minutes.
- 👉 Cool for 5 minutes in the pan on a wire rack, then remove to a wire rack to cool completely before cutting.
- 👉 Serve with olive oil and balsamic vinegar, or any other sauce.

Note: Day old bread is best slightly warmed to soften. This bread also freezes well.