

Focaccia

adapted from a recipe by Malka Katzman

Ingredients

1 1/3 cups warm water
1 TB dry yeast
1 1/2 TB sugar
3 cups whole wheat flour
1 cup white flour
2 tspn salt
2 1/2 TB oil

VEGETABLE TOPPING

1 small eggplant, thinly sliced
1 small onion, thinly sliced
1 red pepper thinly sliced
oil

CHEESE TOPPING

cream cheese
shredded mozzarella cheese
crumbled feta cheese



Method

1. Mix all dough ingredients in order listed. Cover and let rise 30-45 minutes.
2. Lay vegetables on a lined pan, drizzle on oil, and grill 15-18 minutes on broil.
3. Divide dough into 10 pieces. Flatten into circles.
4. Put 2 or more TB of vegetables on each round.
5. Add on any, all, or none of the cheeses listed above.
6. Bake at 350 for 18-20 minutes.

