

## **Sue's Crowd Pleaser Focaccia**

1 cup	white rice flour
½ cup	tapioca starch
1 ½ tsp	guar gum
½ tsp	salt
2 tsp	sugar
1 cup	lukewarm water
2 ¼ tsp	instant yeast (1 packet)
1	egg
1 tsp	mixed dried herbs (parsley, oregano, basil)
2 tbsp	oil
<b>Toppings:</b>	
¼ cup	olive or canola oil
1-2 tbsp	minced garlic
2 tbsp	grated parmesan cheese
1 tbsp	mixed dried or fresh herbs

**Mix together dry ingredients.**

**In mixer put sugar, water and yeast, let sit till yeast blooms, about 5 minutes.**

**Add dry ingredients.**

**Add dried herbs.**

**Mix well on medium to high speed till very smooth.**

**Prepare a shallow sided 9 x 13 cookie sheet with oil, or foil with oil spread or sprayed on evenly.**

**Preheat oven to 400°.**

**Spread thin batter evenly on baking sheet, making sure to reach all edges. Let rise in a warm place, about 15 mins.**

**Add garlic to oil for topping.**

**Poke holes in surface (wet fingers first) and spoon on oil and garlic mixture, spread herbs and grated cheese on top. Bake 20 – 25 minutes until surface is lightly browned.**

**Remove from oven and slice with a pizza cutter while still hot.**

**Variations:**

**Add 1 tbsp minced onion and 1 tsp fennel seed to batter.**

**Add sun-dried tomatoes and/or sliced olives as toppings.**