**Foccacia**

 Day 1:

**Ingredients:**

2 ½ teaspoons yeast (1 package)

1 C. warm water ( 20 seconds in microwave)

2 Tablespoons vegetable oil

2 ½ cups flour

¾ teaspoon salt

1 teaspoon sugar

1 teaspoon Italian Seasoning

**Directions:**

 Day 1:

1. Measure 1 cup of water. Microwave it for 20 seconds. – Make sure the water is warm
2. Add yeast to the water and stir
3. Add sugar to the yeast-water mixture and stir.
4. Add oil to the yeast-sugar-water mixture
5. Transfer the water mixture to a large mixing bowl and add 1 cup of flour, salt, and Italian seasoning.
6. Gradually add the rest of the flour and stir using a wooden spoon
7. Sprinkle some flour onto your countertop and put some in your hands
8. Place the dough onto the floured counter and start kneading the dough
9. Knead for 6-8 minutes
10. Spray/coat the inside of a zip lock bag with cooking spray or vegetable oil
11. Label the bag with your kitchen number and period number.
12. Place dough into the bag and store for the next day

 Day 2:

**Ingredients:**

1 teaspoon olive oil

1 teaspoon Italian seasoning

3 teaspoons parmesan cheese

**Directions:**

1. Preheat oven to 450º
2. Using a rolling pin, roll out the dough onto countertop.
3. Line a cookie sheet with parchment paper and place dough onto the cookie sheet.
4. Brush dough with olive oil
5. Sprinkle dough with Italian seasoning and Parmesan cheese
6. Bake for 15 minutes or until golden brown
7. Eat and enjoy!