



RECIPE SHEET

Gluten Free Focaccia

Using Laucke Easy Bakers Gluten Free Mix

Weight in Grams	Ingredients	Volumetric Measure
375 g	Laucke Easy Bakers Special White Mix	¾ packet
21 g	Onion Flakes	¼ cup
1.7 g	Rosemary	1 tablespoon
1 pinch	Salt	1 pinch
8.5 g	Olives sliced (optional)	1 tablespoon
1 Ea	Egg	1 ea
57 g	Garlic infused Olive Oil	¼ cup
250 g	Water	1 cup

Method

1. Pre-heat conventional oven to 200°C or Fan Forced to 180°C.
2. Brush a 26 x 16cm slice pan with olive oil.
3. Place Laucke Easy Bakers Special White Mix, egg, water and onion flakes in a mixing bowl.
4. Using an electric mixer beat on low until well mixed. Increase speed until mixture is smooth and elastic.
5. Pour batter in pan, smooth the surface, and sprinkle with rosemary and olives.
6. Cover loosely with greased foil.
7. Bake for 20mins.
8. Remove foil, brush with the olive oil, and sprinkle with sea salt.
9. Bake for a further 10-15mins or until crusty and golden brown.
10. Cool on wire rack, slice and serve warm.

Notes

Cut strips of baked focaccia thinly and place on a baking tray.

Bake in oven on 200° Celsius or 180° Fan Forced for a further 10mins until crisp.

When cool, the strips can be used on a cheese platter or in dips instead of crackers.