



Sun-Dried Tomato Basil Focaccia

Active Time: 10 minutes | **Total Time:** 1.5 hours | **Serves:** 12

Nutrition Information Per Serving

52.7 calories, 4.26 g carbohydrate, 2.15 g fiber, 2.11 g NET carbs, 2.74 g protein, 2.71 g fat

Ingredients

- 1/2 package(s) Wellness Bakeries Better Bread Mix
- 4 large(s) egg whites
- 1 Tbsp organic apple cider vinegar
- 1/3 cup(s) hot filtered water
- 1/2 Tbsp(s) dried organic basil
- 2 tsp(s) organic garlic powder
- 5 piece(s) sliced organic sun-dried tomatoes

Preparation

1. Preheat oven to 350 F. Grease a cookie sheet.
2. Add eggs, herbs, garlic and apple cider vinegar to a medium bowl. Heat water to boiling.
3. Add Better Bread Mix and sun-dried tomatoes. Blend on low to incorporate. Add hot water and blend until you have a thick, sticky batter.
4. Scrape down the sides of the bowl and form dough into a ball.
5. Flatten to a circle with $\frac{3}{4}$ inch thickness and place on cookie sheet. Score the top.
6. Transfer to oven and bake 45-50 minutes until golden brown and firm.
7. Serve with high quality organic extra virgin olive oil.

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