



Cheesy Focaccia Bread

2 $\frac{3}{4}$ cups all-purpose flour
1 teaspoon salt
1 teaspoon white sugar
2 $\frac{1}{4}$ teaspoons fast-rising yeast
1 teaspoon garlic powder
1 teaspoon dried oregano
1 teaspoon dried thyme
 $\frac{1}{2}$ teaspoon dried basil
1 pinch ground black pepper
1 tablespoon vegetable oil
1 cup warm water (120°F - 130°F)
2 tablespoons olive oil
1 tablespoon grated Parmesan cheese
1 cup mozzarella cheese

1. In a large bowl, stir together the flour, salt, sugar, yeast, garlic powder, oregano, thyme, basil and black pepper. Mix in the vegetable oil and water.
2. When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.
3. Preheat oven to 425°F. Punch dough down; place on greased baking sheet. Pat into a 1/2 inch thick rectangle. Brush top with olive oil. Sprinkle with Parmesan cheese and mozzarella cheese.
4. Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.