**Focaccia Bread**

**Dough**

1 Tbs. instant yeast

1 Tbs. sugar

1 1⁄2 cups warm water (105° to 115°F)

¼ cup olive oil, plus more for greasing

1 1⁄2 tsp. table salt

4 to 4 1⁄4 cups flour, plus more
 as needed

**Topping**

Coarse sea salt for sprinkling

Fresh chopped herbs

¼ cup parmesan cheese

**Directions:**

Combine all the ingredients for the dough, mix, and knead on a lightly floured surface for 10 minutes. The dough should be very soft and slightly sticky.

Transfer the dough to an oiled 9X13 pan and let rise until doubled in size. Poke with your fingers and sprinkle with oil, salt, and fresh herbs.

Bake at 450 for 25 to 30 minutes, or until golden brown. When removed from the oven, immediately sprinkle with parmesan cheese.

Cut into squares and serve warm.