



## Flatbread with Rosemary and Olive Oil

**Makes** 12 servings

3 1/2 cups all-purpose flour  
2 1/4 tsp. (1 packet) instant yeast  
1 Tbsp sugar  
1 Tbsp salt  
1 1/4 to 1 1/2 cups warm water (not hot)  
4 Tbsp olive oil - divided

cooking spray  
1 Tbsp coarse cornmeal  
1 tbsp finely chopped fresh rosemary  
Coarse sea salt, to taste

### **DIRECTIONS**

1. In a food processor, combine the flour, yeast, sugar and 2 tsp salt and blend well.
2. Add the warm water and 2 tbsp of the olive oil and pulse until the dough comes together.
3. Turn the dough out onto a lightly floured surface and knead for 1 to 2 minutes to form a smooth ball. In a large bowl sprayed with cooking spray, place the dough, in the bottom and cover with a clean, damp tea towel.
4. Let rise in a warm place until doubled in bulk - about 1 1/2 hours.
5. Turn the dough out onto a lightly floured surface, punch down, dusting with flour if needed.
6. Preheat an oven to 425°F. Sprinkle the cornmeal evenly over an 11-by-17-inch rimmed baking sheet. Place the dough on the prepared pan and stretch the dough to the edges of the pan evenly.
7. Cover with a damp towel and let rise for 15 minutes.
8. Make several dimples in the dough with the end of your fingers, drizzle with the olive oil and sprinkle with the rosemary and sea salt.
9. Bake until golden brown, 15 to 18 minutes.