

# **Herb Focaccia**

♦ Vegan ( Gluten Free Dairy Free

SERVINGS

95 min.

SERVINGS

12

Vegetarian



### Ingredients

0.8 cup water (105°F to 115°F)

1 package yeast dry

1 teaspoon oregano fresh chopped

0.3 cup onion red finely chopped

4 teaspoons vegetable oil

2.8 cups frangelico

# **Equipment**

bowl

baking sheet

	wire rack
Directions	
	Lightly grease cookie sheet with shortening or cooking spray. In medium bowl, stir together water, yeast, Bisquick mix, oregano, 1/4 cup of the onion and 3 teaspoons of the oil (dough will be soft).
	Sprinkle work surface with Bisquick mix.
	Place dough on surface; roll to coat. Knead gently about 20 times, adding a small amount of Bisquick mix if dough sticks to surface, until smooth.
	Pat dough on cookie sheet into 10-inch round.
	Sprinkle remaining onion over dough.
	Brush remaining teaspoon oil over onion and dough. Cover; let rise in warm place about 1 hour or until doubled in size.
	Heat oven to 400°F.
	Bake 14 to 17 minutes or until light golden brown. Immediately remove from cookie sheet to cooling rack.
	Serve warm or cool.
Nutrition Facts	
	PROTEIN <b>6.55%</b> FAT <b>76.59%</b> CARBS <b>16.86%</b>
	- No 12.10 0.00 /0

#### **Properties**

oven

Glycemic Index:2.67, Glycemic Load:0.09, Inflammation Score:-2, Nutrition Score:0.98782608909128%

#### **Flavonoids**

Isorhamnetin: 0.22mg, Isorhamnetin: 0.22mg, Isorhamnetin: 0.22mg, Isorhamnetin: 0.22mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Quercetin: 0.9mg, Quercetin: 0.9mg, Quercetin: 0.9mg, Quercetin: 0.9mg

### Nutrients (% of daily need)

Calories: 17.38kcal (0.87%), Fat: 1.56g (2.39%), Saturated Fat: 0.24g (1.49%), Carbohydrates: 0.77g (0.26%), Net Carbohydrates: 0.47g (0.17%), Sugar: 0.2g (0.22%), Cholesterol: Omg (0%), Sodium: 1.26mg (0.05%), Alcohol: Og

(100%), Alcohol %: 0% (100%), Protein: 0.3g (0.6%), Vitamin B1: 0.07mg (4.43%), Folate: 14.89μg (3.72%), Vitamin K: 3.81μg (3.63%), Vitamin B2: 0.03mg (1.49%), Vitamin B3: 0.25mg (1.24%), Fiber: 0.3g (1.21%), Vitamin E: 0.15mg (1.03%)