

# Italian Herbed Oatmeal Focaccia



## Ingredients

- 2 tbsp White Corn Meal
- 1 ½ cups to 2 ¼ cups all-purpose flour
- 1 cup Quaker® Oats (quick or old fashioned, uncooked)
- 2 tbsp Italian seasoning blend, divided
- 1 ¼-oz package (about 2 ¼ tsp) quick-rising yeast
- 2 tsp granulated sugar
- 1 ½ tsp garlic salt, divided
- 1 cup water
- 1/4 cup plus 2 tbsp olive oil, divided
- 4 to 6 sundried tomatoes packed in oil, drained and chopped
- 1/4 cup shredded Parmesan cheese

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	25-30 min	50 min	12

## Made with



White Corn Meal

## How to make it

1. Lightly spray 13 x 9-inch baking pan with cooking spray; dust with cornmeal.
2. In large bowl, combine 1 cup flour, oats, 1 tbsp Italian seasoning, yeast, sugar and 1 tsp garlic salt; mix well. In small saucepan, heat water and 1/4 cup olive oil until very warm (120°F to 130°F). Add to flour mixture; mix well. Gradually stir in enough remaining flour to make a soft dough.
3. Turn dough out onto lightly floured surface. Knead 8 to 10 minutes or until smooth and elastic. Cover; let rest 10 minutes.
4. In large bowl, combine oats, flour, brown sugar, coconut, baking soda and salt; mix well. (Dough will be stiff.) In small bowl, combine melted margarine, syrup, egg and vanilla; mix well. Add to oat mixture; mix well. Press dough evenly onto bottom of pan.

5. Heat oven to 400°F. Bake 25 to 30 minutes or until golden brown. Cut into strips or squares. Serve warm.