

Onion Focaccia

Ingredients

1 pound frozen whole wheat bread dough, thawed to room temperature
1 medium onion, thinly sliced and separated into rings
2 medium potatoes, washed and diced
2 cloves garlic, minced
2 tablespoons minced fresh herbs: such as chives, parsley or oregano
1 teaspoon Cajun seasoning

Method

Spray a large baking sheet with cooking spray. Pat thawed bread dough onto the pan, forming a 9-inch round. Spray dough with cooking spray and allow to rise in a warm place until nearly doubled. Preheat oven to 425 degrees. In a medium mixing bowl, toss together remaining ingredients. Spray another baking sheet with cooking spray. Transfer onion mixture to baking sheet, spreading mixture evenly to make one layer. Bake 15 minutes then remove from oven and cool. Turn oven heat down to 350 degrees. Transfer cooled potato mixture to top of bread dough, being sure to include all browned bits from baking sheet. Gently press mixture onto bread dough, distributing evenly to the edges of bread dough round. Bake 35-40 minutes or until golden brown. Serve warm or at room temperature to eight.