

Easy 30 minute FOCACCIA BREAD - (Gluten-free)

Craving Focaccia Bread or an amazing gluten free pizza crust? Easy peasy with Arnel's Originals Buckwheat Bread mix.

For Focaccia bread, mix as directed, scoop the dough onto a greased pizza stone, spread the dough thin, let it rise, sprinkle with olive oil herbs and garlic, bake it for 20 minutes on 350°, flip it over and bake for another 5 to 10 minutes. Gluten free heaven.

For Pizza, after baking it for 20 minutes, flip to over and top with you favorite sauce and toppings. Bake for 10 more minutes for a perfect pizza.

