

## Caramelized Onion Raisin Focaccia Bread

### INGREDIENTS

Unbleached flour	3 1/2 cups
Whole wheat flour	1 3/4 cups
Water	2 1/2 cups
Salt	1 teaspoon
Instant yeast	1/2 teaspoon or one packet
Olive oil	1/4 cup
Caramelize yellow onion	2 1/3 cups
Soaked natural raisins	2 1/2 cups

Add macerated red onion and goat cheese on top before baking

\*Great to eat with humus

### DIRECTIONS

In a large bowl, stir together the flour, salt, yeast. Mix in the olive oil, caramelized onions, raisins and water.

When the dough has pulled together, turn it out onto a lightly floured surface, and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a damp cloth, and let rise in a warm place for 20 minutes.

Preheat oven to 450 degrees F (230 degrees C). Punch dough down; place on greased baking sheet. Pat into a 1/2 inch thick rectangle. Brush top with olive oil. Sprinkle with goat cheese and red onion.

Bake in preheated oven for 15 minutes, or until golden brown. Serve warm.



A partnership with the  
Idaho-E. Oregon Onion Committee and the  
California Raisin Marketing Board