# Easy Focaccia Bread Recipe (no Yeast)

Baking is a lovely sensory learning experience and also supports understanding of number and measuring. This is a tried and trusted recipe with the additional bonus of moving away from baking sugary snacks.



## Ingredients

200g self-raising flour

130ml water

1 tablespoon of baking powder

Salt and pepper for seasoning

Pitted olives (optional)

Fresh herbs (optional)

Small amount of Grated cheese

Small amount of olive oil

## Method:

- Pre heat the oven to 200.
- Grease an oven tray.
- Mix the flour, water, baking powder, salt and pepper into a bowl. (add olives if using)
- Using your hands to knead the dough until it is has an elastic texture.
- Make a small oval ball and place on to the tray.

- Pour a little olive oil onto the dough use your fingers to make small holes in the bread.
- Grate some cheese and scatter on top of the dough.
- If using, scatter rosemary and or thyme on top of the dough.
- Bake in a pre-heated oven for 20mins or until golden. The bread should have a hollow sound when tapping the bottom of the bread.
- Turn onto a wire rack or chopping board. Enjoy warm or when cool.