

## Focaccia with Caramelized Onions

**Description:** Focaccia with Caramelized Onions is a delicious and easy to make bread recipe. It is made with a classic focaccia dough, topped with caramelized onions, fresh herbs, and a sprinkle of sea salt. It is perfect as an appetizer, side dish, or as a base for sandwiches.

**Directions:** In a large bowl, combine the flour, yeast, sugar, and salt. Mix well.

Add the olive oil and warm water to the flour mixture. Mix until the dough comes together and forms a ball. Knead the dough for about 5-8 minutes, until it becomes smooth and elastic.

Place the dough in a greased bowl, cover it with plastic wrap, and let it rise in a warm place for about 1 hour, or until it has doubled in size.

Preheat the oven to 425°F (220°C). Grease a baking sheet or line with parchment paper.

In a pan, heat 2 tbsp of olive oil over medium heat. Add the onions, garlic, sugar, salt, and pepper. Cook the onions for about 15 minutes or until they are golden brown and caramelized.

Roll out the dough to a thickness of about 1/2 inch. Place it on the prepared baking sheet.

Make dimples on the dough with your fingers. Brush the dough with olive oil and sprinkle with fresh herbs.

Top the dough with the caramelized onions and sprinkle with sea salt.

Bake the focaccia for about 20-25 minutes, or until the crust is golden brown.

Let the focaccia cool for a few minutes before slicing and serving.

Cook time: 45 minutes

Servings: 8

**Ingredients:** Dough:

3 cups all-purpose flour

1 envelope instant dry yeast

1 tsp sugar

1 tsp salt

1/4 cup olive oil

1 cup warm water

Toppings:

2 large onions, thinly sliced

2 cloves of garlic, minced

2 tbsp olive oil

1 tsp sugar

Salt and black pepper, to taste

2 tbsp fresh herbs (rosemary, thyme, or basil), finely chopped

1 tsp sea salt

**Nutritional Information:** Saturated Fat: 2g

Cholesterol: 0mg

Sodium: 394mg

Carbohydrates: 28g

Fiber: 1g

Sugar: 2g

Protein: 4g

**Cook Time:**

**Serving:**

**Note:** You can add different types of toppings such as sliced tomatoes, olives, or roasted vegetables. You can also add different types of cheeses such as mozzarella, goat cheese, or gorgonzola. And you can also add different types of herbs such as rosemary, thyme, or basil.

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