

# MYX.INC - Recipe

## **NAME: MYX Focaccia Bread with Olives & Rosemary**

**INFO:** A perfect Grain Free, Lectin Free, Gluten Free option for a delicious focaccia bread or focaccia flatbread, for sandwiches, pizza's or just toasted with any meal, great for dipping in olive oil and parmesan as well.

## **INGREDIENTS:**

*Yield: 12 to 16 Slices pending on size you desire*

4 ounces Almond Cream Cheese (Kite Hill)

4 ounces Italian Butter Softened

4 Large Organic Eggs

245 g Almond Flour

1 tsp Baking Powder

1/4 tsp Xanthan Gum

1/2 tsp Garlic Powder

3 Sprigs Rosemary

22 Kalamata Olives Pitted

Himalayan Pink Salt

## **DIRECTIONS:**

Preheat oven to 375

Using a medium size mixing bowl mix cream cheese and butter with your mixer on high speed until fluffy using paddle attachment, slowly add eggs and beat well, mixture may look a little lumpy at this point but do not worry. In a separate bowl mix almond flour, baking powder, xanthan gum, garlic powder and mix well, then slowly add this to the mixing bowl with the above mixture, mixing all together, at this point the lumpiness, if any, should go away.

**Focaccia Bread** - Using a 8 x 12 baking pan lined with parchment paper add mixture slowly to the pan add 16 olives chopped and rosemary, smooth out, and add the rest of the olives chopped in quarters on top with a bit of salt (to taste). Place in the oven and bake for 18 to 25 minutes, bread should bounce back when touched to determine finished.

**Focaccia Flatbread** - if wanting a thinner loaf good for pizza's, grilled cheese sandwiches, or any other of your favorite thin bread recipes, roll out with a rolling pin to about a 1/4 thickness total size to be around 13" x 16", then follow above final directions.