

# Focaccia Garlic Bread

Created by Elemental Bread Company

## INGREDIENTS

EBC Rosemary Focaccia  
Olive Oil  
Garlic Powder/Granules  
Kosher Salt

## STEPS

1. Cut the **focaccia** into long strips about  $\frac{1}{2}$  -  $\frac{3}{4}$  inch thick.
2. Flip slices of focaccia onto their sides and place on **rimmed baking tray**.
3. Drizzle/brush liberally with **olive oil**. Sprinkle with **salt** and **garlic powder**.
4. **Broil** in oven until they reach the color and crispiness you desire. **Flip** occasionally throughout the cooking process in order to toast both sides.

