



Cook Time: 2 hours 30 minutes

INGREDIENTS:

- 1 tablespoon date paste
- 1 tablespoon active dry yeast
- 1½ cups all-purpose flour
- ½ cup potato flour
- ½ cup white whole wheat flour
- ½ cup cornmeal
- ½ teaspoon sea salt
- 2 cups thinly sliced onions
- ½ cup thinly sliced sun-dried tomatoes (not oil-packed)
- ⅓ cup pickled jalapeños, chopped (optional)
- ⅓ cup chopped olives (optional)

Sun-Dried Tomato and Caramelized-Onion Focaccia

Focaccia is like a freestyle pizza. It's perfect for parties because it can be served in any-size pieces (small squares to large slabs) and warm or at room temperature. Learn more about flatbreads and pizzas with our [handy guide to plant-based pizza](#).

By Darshana Thacker Wendel

- 1 For sponge, in a small bowl stir together ⅔ cup warm water and the date paste. Sprinkle in the yeast and ½ cup of the all-purpose flour; stir to combine. Cover bowl and let stand in a warm place 25 minutes.
- 2 In a separate bowl stir together potato flour and 1 cup water. Add the remaining 1 cup all-purpose flour, the whole wheat flour, cornmeal, salt, and ⅓ cup warm water. Add the sponge; mix well. Transfer dough to a floured work surface. Form dough into a ball and knead lightly 2 to 3 minutes or until soft and sticky.
- 3 Return dough to bowl; cover with a damp cloth. Let rise in a warm place 1 hour or until double in size.
- 4 Meanwhile, in a medium saucepan cook onions with ¼ cup water over medium heat about 10 minutes or until starting to turn translucent, stirring frequently and adding water, 1 to 2 Tbsp. at a time, as needed to prevent sticking.
- 5 Soak sun-dried tomatoes in ½ cup water 20 minutes or until soft; drain.
- 6 Preheat oven to 475°F. Line a 13×9-inch baking pan with parchment paper.
- 7 Punch down dough. On a lightly floured surface, roll dough into a ½-inch-thick rectangle. Transfer dough to the prepared baking pan. Top evenly with onions, tomatoes, and, if desired, jalapeños and olives.
- 8 Let focaccia stand 15 minutes. Bake 30 minutes or until golden brown.