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by Cheryl Jabz

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Sage Herb Focaccia Bread



*A beautiful artisan bread topped
with olive oil, sea salt, and fresh sage leaves.*

INGREDIENTS

- 1 lb pizza dough
- 2 tbsp olive oil
- 1 tbsp chopped sage
- 1 tsp coarse sea salt

INSTRUCTIONS

- 1 Press dough into a pan.
- 2 Dimple the surface.
- 3 Drizzle with oil and add sage.
- 4 Bake at 425°F for 20–25 minutes.



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and natural living inspiration!*

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