

Ingredients:

2 ¼ cups self rising flour, plus more for dusting
1 ½ cups nonfat plain greek yogurt
¼ tsp salt
2 tbsp olive oil, divided
¼ tsp garlic powder
½ tsp flaky sea salt
about 3 green onions, green parts only
2-3 mini sweet peppers in red, yellow, and/or orange
2-3 grape tomatoes in red and/or yellow
about 1 tsp capers

Directions:

1. Preheat oven to 400 degrees. To a mixing bowl, add flour, yogurt, and ¼ tsp salt. Mix with a sturdy spatula until ingredients start to come together, then use your hands to fully combine the mix and form a dough. Dust a clean surface with flour. Turn the dough out on to the floured surface. Knead the dough three times, turn the dough a quarter of a turn, and repeat until you've kneaded the dough about 24 times total, dusting the dough with more flour as necessary to keep the dough from getting sticky. The dough should not be tacky.
2. Add 1 tbsp olive oil to a 9x9 inch nonstick square pan. Use a pastry brush to brush olive oil all over the bottom and sides of the pan. Add dough to the prepared pan, and use your hands to press and spread out the dough to fill the shape of the pan. Use all of your fingers to press indentations all over the top of the dough, being careful not to poke holes through to the bottom.
3. To a small mixing bowl, add remaining 1 tbsp olive oil and garlic powder. Mix well, and use a pastry brush to brush the mix all over the top of the dough. Sprinkle flaky sea salt over the top of the dough.
4. Take the green onions, and slice them in half vertically and then again horizontally until you have thin pieces of green onion. Arrange the green onion strands on top of the dough to create a wispy Christmas tree shape. Take any remaining green onion pieces, chop them, and sprinkle them in the center of the tree to somewhat fill it in.
5. Slice pepper into rings and tomatoes into thin slices, and arrange them in the center of the tree like garland. Take a half slice of a mini yellow pepper, and use a small star cookie cutter to create a star for the tree. (You could freehand this with a knife, as well.) Use the capers to form the base of the tree. Use 2 tomato slices with 1 caper to create ornaments in the blank space next to the tree.
6. Bake for 35-38 mins until the dough is golden brown on the top. Allow the bread to cool for 5 minutes. Remove focaccia from the pan, and cut into 9 squares. Serve!

Recipe notes:

*Flaky sea salt, like Maldon salt, has a nice coarse texture making it a perfect topping for our focaccia. It also kind of looks like snow around our Christmas tree. I get mine from Amazon.

*The more you knead the dough, the tackier it will start to feel. That's ok! Just give it a little light sprinkling of extra self rising flour whenever necessary, and it'll be just fine.

*Feel free to get creative with your design! Focaccia art is your moment to let your inner Van Gogh out. You can also use this base recipe to create a garden scene in the spring/summer.

