RUSTIC ROSEMARY PARMESAN BREAD

By: Simply Creative Chef Rob Scott

Ingredients: Yields 1 loaf

2 cups all-purpose flour
½ teaspoon sugar
½ teaspoon salt
2 teaspoons baking powder
2 tablespoons fresh rosemary, chopped
¾ cup lukewarm water (temperature 80 degrees F)
½ cup freshly grated parmigiana reggiano cheese

Instructions:

- Preheat oven to 425 degrees F
- Line a cookie sheet with parchment paper
- In a large bowl, whisk together the flour, sugar, salt, baking powder, and rosemary
- Add the water and mix together, wither with a fork or spatula
- Sprinkle a flat surface with a little flour, place the dough on top, gently add in parmigiana reggiano and knead for a minute or two, until smooth
- Gently flatten the dough with the palm of your hand and fold it into your preferred loaf shape, score the top and place on prepared cookie sheet
- Bake for 15 minutes then lower the temperature to 350 degrees F for another 10 minutes
- Let cook on a wire rack before serving