

Rosemary Sea Salt Italian Bread

Yield: 12 min
Total Time: 155 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-bread-recipe-whole-wheat-flour>

Ingredients:

- active dry yeast
- lukewarm water
- all purpose flour
- whole wheat flour
- salt
- cornmeal
- fresh rosemary
- flaky sea salt
- 1/4 ounce active dry yeast
- 3/4 cup lukewarm water 105 to 115 degrees F.
- 2 cups all purpose flour plus extra for dusting
- 1/4 cup whole wheat flour
- 1 1/2 teaspoons salt
- 1 teaspoon cornmeal
- nonstick cooking spray
- 1 tablespoon chopped fresh rosemary finely
- 1/2 tablespoon flaky sea salt

Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 20 grams
3. Fat: 0.5 grams
4. Fiber: 1 grams
5. Protein: 3 grams
6. Sodium: 720 milligrams

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