

# Grape Focaccia with Rosemary

Yield: 4 min  
Total Time: 60 min

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

## Ingredients:

- 3/4 cup warm water 105° to 110°F
- 2 tablespoons milk slightly warmed
- 1 1/2 teaspoons sugar
- 1 1/4 teaspoons active dry yeast
- 2 cups all purpose flour
- 1/2 teaspoon salt
- 6 tablespoons olive oil
- 1 1/2 cups black grapes or halved Concord, red, seeded
- 1 teaspoon rosemary needles fresh
- 2 tablespoons coarse sugar raw or another
- 2 teaspoons coarse sea salt heads up: some are finding this too salty; if you're worried, use less

## Nutrition:

1. Calories: 470 calories
2. Carbohydrate: 62 grams
3. Fat: 21 grams
4. Fiber: 3 grams
5. Protein: 7 grams
6. SaturatedFat: 3 grams
7. Sodium: 1480 milligrams
8. Sugar: 14 grams

---

Thank you for visiting our website. Hope you enjoy Grape Focaccia with Rosemary above. You can see more 18 italian rosemary bread recipe Delight in these amazing recipes! to get more great cooking ideas.