16-20 squares

Grain-Free Focaccia

Ingredients

2 c. almond flour
3/4 c. SCD yogurt
½ c. Monterey Jack cheese
1 tsp. baking soda
¼ tsp. salt
½ tsp. black pepper
½ c. Cheddar cheese
3 eggs
3 Tbs. melted butter
2 green onions, finely sliced

For Topping:

½ tsp. coarse salt
2 Tbs. finely grated Cheddar cheese
1 Tbs. (or to taste) dried rosemary

Method

1. Preheat oven to 375 degrees. Grease a 9x13-inch baking dish.
2. Make a thick stack of paper towels and pour yogurt onto it. Top with another thick stack of paper towels and press down lightly. Allow to sit for five minutes, flipping once. Remove thickened yogurt with a rubber spatula.
3. In a food processor, combine almond flour, yogurt, Jack cheese, baking soda, salt, pepper, Cheddar cheese, eggs, melted butter and green onion. Process until well blended. Remove from the food processor and spread into the prepared baking dish.
4. Combine topping ingredients; sprinkle over bread dough.
5. Bake until brown, 25-30 minutes. Cool and cut into sandwich squares.