

# GLUTEN-FREE FOCACCIA CRISPS

## INGREDIENTS

13 oz Pillsbury Gluten Free Thin Crust Pizza Dough

1 tablespoon olive oil

1 tablespoon rosemary

$\frac{1}{2}$  teaspoon granulated garlic

$\frac{1}{2}$  teaspoon coarse salt

$\frac{1}{4}$  teaspoon fresh ground pepper

$\frac{1}{2}$  cup fresh grated Parmesan cheese

## INSTRUCTIONS

Preheat oven to 400 degrees.

Spray a baking small baking pan with cooking spray

Spread dough evenly into pan.

Drizzle olive oil over dough and brush evenly over the dough.

Sprinkle rosemary, garlic, salt and pepper evenly over dough.

Sprinkle with Parmesan cheese.

Bake for 17-20 minutes or until crust is well browned and crisp around the edges.

Cool slightly and cut into rectangles and serve immediately.

source:[allsimplyrecipes.com](http://allsimplyrecipes.com)