CopyCat Romano's Macaroni Grill Rosemary Bread

Ingredients

1 cup warm water (110-120 degrees F)
1 tablespoon sugar
1 tablespoon yeast
1 1/2 tablespoon olive oil
2 1/2 cups flour
1 teaspoon salt
2 tablespoons rosemary

Directions

Mix water, sugar and yeast. Stir until yeast dissolves. Let sit 5 minutes, or until foamy.

In a separate bowl, mix flour, salt, and half of rosemary. Stir flour mixture with a wire whisk.

After yeast mixture becomes foamy, add the oil. Add 1 cup of flour to yeast mixture and stir until mixed. Keep adding flour about 1/2 cup at a time until it becomes dough.

Knead for 10 minutes, adding flour if necessary. Set dough in an oiled bowl, brush dough with oil, cover bowl with a cloth, and let dough rise in a warm place for 1 hour.

Punch down dough and let sit for 5 minutes. Then, split dough into two pieces. Form into ovals and place on a greased baking pan. Let rise in a warm place for 45 minutes.

After dough rises, brush melted butter on top of each oval. Bake at 450 degrees F for 15-20 minutes.

After 10 minutes in the oven brush more butter on top of bread and sprinkle each oval with the remaining rosemary.