Easy Slow Cooker Focaccia Bread

Ingredients:

- Frozen dinner rolls (12-15 depending on size of slow cooker)
- 2-3 tablespoons avocado oil or olive oil
- 2 teaspoons minced garlic
- 1 tablespoon fresh rosemary, chopped
- 1/4 cup of grated or shredded parmesan cheese
- Sea salt to taste

Instructions:

- Grease or line your slow cooker.
- Place the frozen dinner rolls in the bottom in a single layer.
- Cover with a clean kitchen towel and let them thaw and rise for 1-2 hours, or until doubled in size.
- Once risen, drizzle with oil, sprinkle on the minced garlic, rosemary, a pinch or two of sea salt and parmesan cheese.
- Turn the slow cooker to high and cook for another 4-5 hours, or until the bottom is golden and the top is set.
- Optional: If you'd like a crispier top, pop the finished focaccia under the broiler for 1-2 minutes.