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Focaccia Bread

Prep Time: 10 minutes

Resting Time: 60 to 75 minutes

Servings: 16 slices

Here's What You Need:

2 3/4 cups all-purpose flour

1 teaspoon salt

1 teaspoon white sugar

1 tablespoon active dry yeast

½ teaspoon granulated garlic

1 teaspoon Italian seasoning (optional)

1 cup warm water

3 tablespoons olive oil (divided)

2 tablespoons grated parmesan cheese

1 cup mozzarella (optional)

11"x17" baking sheet

Here's How You Do It:

In a large bowl, stir together the flour, salt, sugar, yeast, garlic powder, and Italian seasonings. Mix in the 1 tablespoon olive oil and warm water.

When the dough is together, turn it out onto a lightly floured surface and knead until smooth and elastic. Lightly oil a large bowl, place the dough in the bowl, and turn to coat with oil. Cover with a plastic wrap and a cloth, and let rise in a warm place for 30 - 45 minutes.

Preheat oven to 450 degrees. Punch dough down; place on greased baking sheet. Shape into a 1/2-inch-thick rectangle or 1-inch thick circle for a thicker bread. Brush top with olive oil. Loosely cover with plastic wrap and a towel let it rest for 30 minutes. Just before baking, sprinkle with parmesan cheese and mozzarella cheese.

Bake in preheated oven for 15- 20 minutes, or until golden brown. Serve warm.

Variation: For Rosemary Focaccia, replace 1 teaspoon Italian seasoning with 1 tablespoon fresh or dried rosemary.