



Bread Machine Focaccia

Jacob · 28/09/2024



Prep Time

1 hr 50 mins

Difficult

Medium

Servings

2 hrs 30 mins

Description

Bread machine focaccia dough made with garlic and rosemary is brushed with oil and sprinkled with more rosemary resulting in an incredibly delicious flatbread This is fantastic with olive oil and balsamic vinegar with a little grated Parmesan cheese on top

Ingredients

- - 1 cup lukewarm water - 4 tablespoons olive oil
- divided - 2 teaspoons chopped garlic - 3 cups bread flour - 1 ½ tablespoons chopped fresh rosemary
- divided - ½ teaspoon salt - 1 ½ teaspoons active dry yeast

Instructions

1. Place water
2. 2 tablespoons olive oil
3. garlic
4. bread flour
5. 1 tablespoon rosemary
6. salt
7. and yeast into a bread machine in the order listed
8. or follow the order recommended by the manufacturer if different. Run Dough cycle. Remove dough from the machine after the cycle is done
9. about 90 minutes. Pat dough into a 9x13-inch baking pan or a 12-inch pizza pan. Use your fingers to dimple the dough every inch or so. Brush with remaining 2 tablespoons oil and sprinkle with remaining 1/2 tablespoon rosemary. Cover with plastic wrap and let rest while the oven preheats
10. about 15 minutes. Preheat the oven to 400 degrees F (200 degrees C). Remove plastic wrap and bake focaccia in the preheated oven until golden brown
11. 20 to 25 minutes. Let cool for 5 minutes before serving.