



Homemade Focaccia Bread

Jacob · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

This focaccia bread is really yummy and will taste great right out of the oven

Ingredients

- - 3 ½ cups all-purpose flour - 1 teaspoon white sugar - 1 teaspoon salt - 1 tablespoon active dry yeast - 1 cup water - 2 tablespoons vegetable oil - 1 egg - 3 tablespoons olive oil - 1 teaspoon dried rosemary
- crushed

Instructions

1. Combine 1 cup flour
2. sugar
3. salt
4. and yeast. Mix well. Heat water and vegetable oil until warm
5. and add to yeast mixture along with the egg. Blend with an electric mixer at low speed until moistened. Beat for 2 additional minutes. Stir in 1 3/4 cup flour while beating
6. until dough pulls away from side of bowl. Knead in 3/4 cup flour on floured surface. Cover dough with a bowl
7. and let sit for 5 minutes. Place dough on a greased baking sheet. Roll out to 12 inch circle. Cover with greased plastic wrap and a cloth towel. Place in a warm place for 30 minutes. Uncover dough
8. and poke holes in it with a spoon handle at 1 inch intervals. Drizzle olive oil on dough
9. and sprinkle with crushed rosemary. Bake at 400 degrees F (205 degrees C) for 17 to 27 minutes
10. until just golden. Remove from baking sheet
11. and cool on rack.