



Fantastic Focaccia Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4

Description

This recipe is simple and easy You can add garlic oregano or sun dried tomatoes to spice it up

Ingredients

- - ½ teaspoon honey - 1 (.25 ounce) package active dry yeast - ¾ cup warm water (110 degrees F/45 degrees C) - 2 cups all-purpose flour - ½ teaspoon salt - 4 tablespoons olive oil
- divided

Instructions

1. In a large bowl
2. dissolve honey and yeast in warm water. Let stand until creamy
3. about 10 minutes. Add 1 cup flour
4. salt
5. and 3 tablespoons olive oil to the yeast mixture. Stir until combined and then work in the last cup of flour. Knead the dough until smooth
6. elastic
7. and soft
8. about 7 minutes. Add only enough flour to keep the dough from being sticky. Lightly oil a large bowl
9. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
10. about 1 hour. Deflate the dough and turn it out onto a lightly floured surface. Roll out the dough into a rectangle
11. about 1/2 inch thick. Place in greased 9x13 inch pan or baking sheet. Cover and let rise until doubled in volume
12. about 40 minutes. Meanwhile
13. preheat oven to 400 degrees F (200 degrees C). Poke dimples in the bread and drizzle 1 tablespoon of the olive oil on top. Bake at 400 degrees for 15 minutes.