



"Bake what you love and love what you bake." Established 2005

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Focaccia Bread

Prep Time: 15 minutes

Resting Time: 20 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
- 1/2 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.



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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 damp 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 seasonings with 1 tablespoon fresh or dried rosemary.