

FOCACCIA BREAD

- 1/2 cup olive oil
- 2 garlic cloves minced
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 1/4 tsp black pepper
- 1 cup warm water
- 2 1/4 tsp active dry yeast
- 1/4 tsp honey
- 2 1/2 cups flour
- 1 tsp salt
- 2 tbsp olive oil

Recipe Instructions

- In mixing bowl, add water, yeast, and honey. Mix with dough hook, and let rest for 5 minutes or until yeast starts to bubble. Add in 1 cup of flour, garlic, thyme, rosemary and pepper. Mix until the flour is just combined. Let mixture rest for 5 minutes.
- Mix in the remaining flour and the salt. Place dough in a greased bowl and cover with a damp towel. Rise for one hour.
- Once the dough has doubled in size, preheat the oven to 400 F. Pour 2 tablespoons of olive oil onto the bottom of a quarter baking sheet or 9x13 pan.
- Place the dough into the pan, and stretch it to the sides of the pan until it completely covers the bottom. Using the tips of your fingers, indent the surface of the dough several times. Brush the remaining olive oil on top of the dough.
- Allow the dough to rest for another 20 minutes. Bake for 15 to 20 minutes or until the bread is golden brown.

