

Rosemary Garlic Focaccia Muffins

Ingredients

- 1 1/4 t Yeast
- 1 t Honey
- 1 1/4 c Warm Water
- 2 1/2 c Bread Flour
- 2 t Salt
- 1/4 c Olive Oil (plus 1/3 cup)
- 2 T Unsalted Butter (melted)
- 2 T Flaky Salt
- 3 Rosemary Sprigs (stripped and minced)
- 3 clv Garlic (minced)

Instructions

- 1.Mix the yeast, honey, and water together in a large bowl. Allow to sit for 5-10 minutes until the mixture gets foamy. Add the flour and salt to the bowl, and mix everything with a large spoon until a rough dough forms. The dough may still seem wet, but it should hold together.
- 2.Drizzle 2 tablespoons of olive oil on top of the dough, and gently turn the dough in the oil so it's coated. Cover the bowl with plastic wrap and chill in the fridge overnight, at least 8 hours. The dough will double in size. Alternatively, cover the bowl and let sit at room temperature for at least 4 hours, or until doubled in size.
- 3.The next day, drizzle an additional 2 tablespoons of olive oil on the dough and give the

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dough a quick knead to deflate it in the bowl.

Turn the dough out onto a lightly oiled counter.

Pat it into a rough rectangle.

4. Using a bench scraper, divide the dough in half, and then cut six pieces from each half for a total of twelve pieces of dough. Grease a muffin pan with olive oil. Divide the dough into the muffin tins. The dough does not have to be perfectly round, but it should fit snugly into the tins.

5. Allow the dough to rise, covered, for about 2 hours. The dough will slowly rise inside the tins.

6. Meanwhile, heat 1/3 cup olive oil in a small pan over medium heat. Once the oil is shimmering, turn off the heat and add the minced rosemary and garlic. Remove the pan from the heat and gently

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swirl it around to quickly cook the rosemary and garlic. If it starts to burn, transfer the mixture to a bowl.

7.Preheat the oven to 450 F degrees. Oil your hands and poke deep holes all over the top of the dough. You want there to be lots of holes that touch the bottom of the pan.

8.Drizzle about 1 teaspoon of the rosemary garlic oil evenly over each of the muffins. You may not use all of the oil. Bake for about 20 minutes, or until the tops are golden brown.

9.Brush the hot focaccia muffins with melted butter and sprinkle with the flaky salt. Serve warm.