

Rosemary Garlic Focaccia

Ingredients

1/2 c Olive Oil
2 clv Garlic (minced)
1 T Thyme (chopped)
1 T Rosemary (chopped)
1/4 t Ground Black Pepper
1 c Warm Water
2 1/4 t Yeast
1/4 t Honey
2 1/2 c Flour
1 t Salt

Instructions

1. In a small pot, add olive oil, garlic, thyme, rosemary, and the black pepper. Place the pot over low heat and cook, stirring occasionally, 5 to 10 minutes or until aromatic, but before the garlic browns. Set aside.
2. In a large bowl, combine the warm water, yeast, and honey. Stir a few times then let sit for 5 minutes.
3. Add 1 cup of the flour and a 1/4 cup of the garlic-olive oil mixture to the bowl with yeast and honey. Stir 3 to 4 times until the flour has moistened. Let sit for another 5 minutes.
4. Stir in the remaining 1 1/2 cups of flour and 1/2 teaspoon salt. When the dough comes together, transfer to a floured board and knead 10 to 15 times until smooth. Transfer the dough to a large

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bowl sprayed with cooking spray. Roll the dough in the sprayed bowl then cover with plastic wrap and let rise for 1 hour.

5. Use two tablespoons of the garlic-olive oil mixture and brush evenly in a 9-inch by 13-inch baking pan. Transfer the dough to the baking pan then press it down into the pan. Use your fingers to dimple the dough then drizzle the top with the remaining 2 tablespoons of the garlic-olive oil mixture. Let the dough rise for 30 minutes until it puffs slightly.

6. Meanwhile, preheat the oven to 450 degrees. After the rise, sprinkle with 1/2 teaspoon salt evenly over the top. Bake until golden brown, 15 to 20 minutes. Cool baked focaccia bread on a wire rack.