

Pantry Focaccia



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Recipe by: Laura Vitale

Makes 2 Loaves

Prep Time: 15 minutes

Cook Time: 20 minutes

Ingredients

- __ 4 cups of All Purpose Flour
- __ 2 Tbsp of Sugar
- __ 2 tsp of Salt
- __ 1-1/3 cup of Warm Water
- __ 2-1/4 tsp of Active Dry Yeast mixed with 1 tsp of sugar
- __ 1/4 cup of Olive Oil plus extra for greasing the pan
- __ Thinly Sliced Garlic
- __ Pinch of Dried Rosemary
- __ Pinch of Salt, coarse sea salt if possible

1) Add the flour, sugar and salt into the bowl of a standing mixer, set aside.

2) In a small bowl or measuring cup, add the water and sprinkle over the yeast and sugar mixture, set aside until it proofs, once ready, add it to the flour mixture along with the oil, attach a dough hook and knead on medium speed for 3 to 5 minutes or until a nice smooth dough.

3) Place dough in an oiled bowl, cover and allow to rise until doubled.

4) Add a couple tablespoons of oil to the bottom of 2-9 inch pie plates and set aside. Once the dough has risen, deflate it on a lightly floured surface, divide it in half, place each half in the oiled pie plate, then flatten it out, make it even (flip it over so you're working the oil on each side) then loosely cover with plastic wrap and allow to rise until doubled again.

5) Preheat your oven to 400 degrees. Once the dough has risen, top with the garlic, rosemary, salt and a drizzle of oil (get creative and use any toppings you have for this) and pop in the oven for around 20-25 minutes, allow to cool slightly then serve!

