The Best Focaccia

Recipe by: Laura Vitale

Makes about 16 servings

Prep Time: 15 minutes
Cook Time: 25 minutes

Ingredients
__5-1/4 cups of All Purpose Flour
__1-1/2 Tbsp of Salt (I use coarse kosher salt, if using fine salt use 1 tbsp)
__2 Tbsp of Granulated Sugar
__1 Tbsp of Instant Yeast
__2 cups of Warm Water,
__1/2 cup of Extra Virgin Olive Oil, separated
__Thinly sliced Garlic
__Pinch of Rosemary
__Sea Salt

1) In the bowl of a standing mixer fitted with a dough hook, add the flour, sugar, salt, yeast, water and 1/4 cup of the oil, knead for about 3 to 5 minutes or until the dough begins to come together.

2) Place the dough in a lightly oiled bowl, cover with plastic wrap and allow to rise for at least 2 hours or until more than doubled in size.

3) Once well risen, add the remaining olive oil to a 9x13 baking dish, deflate the dough and press in the oiled pan (oil the top side as well) then cover and allow to rise until doubled, about an hour.

4) Press the dough with your fingers (oil your fingertips to keep from sticking) this will deflate it a bit but that's ok, then add the garlic, rosemary and salt, lightly cover with a lint free towel and allow to rise until doubled once more, about an hour.

5) Preheat your oven to 425 degrees, bake the focaccia for about 20-25 minutes or until its a deeply golden brown color, allow to cool a bit before slicing and serving.