



Noreen's Kitchen

Super Easy Focaccia

Ingredients

2 cups warm water
1 tablespoon instant yeast
1 tablespoon sugar
1 teaspoon salt

1/2 cup olive oil
5 cups all purpose flour
Additional olive oil for pan and topping

Step by Step Instructions

Preheat oven to 425 degrees.

Mix warm water, yeast and sugar together in a measuring jug and combine well. Set aside until foamy, about 5 minutes.

Place flour, salt and 1/2 cup olive oil in the bowl of your mixer.

Add in yeast and water mixture.

Using the dough hook, mix on low speed then allow dough to knead for 5 to 7 minutes until smooth and elastic and no longer sticks to the bottom or insides of the bowl. If dough looks super sticky, add a bit more flour. If dough seems a bit dry add a bit more water until desired consistency is reached.

Dough should be smooth and pliable, however it may still stick a bit to your hands. This is fine.

Oil bowl liberally with olive oil and coat the dough ball with oil as well. Cover bowl and place in a warm spot. Allow dough to rise for at least 1 hour or until it is doubled in size.

Place 1/4 cup olive oil in a 12/ 18 inch baking tray that has sides and spread evenly.

Deflate dough and place into oiled baking tray. Spread and stretch dough with your fingers to fill the tray. Scrunch and stretch the dough to make dimples. It is fine to put holes in the dough, they will cover up when it rises. Focaccia is supposed to be very craggy.

Cover and allow to rise for an additional 30 minutes until doubled again.

Sprinkle with coarse salt and seasonings of your choice, I used pizza seasoning and garlic powder. Add more olive oil if desired to the top of the dough.

Bake for 25 minutes until golden brown.

Remove from oven and allow to cool for 10 minutes before removing from pan and slicing into squares or strips.

Enjoy as breadsticks or as a sandwich bread once cooled.