

Focaccia Bread

Makes one half-sheet pan size



Ingredients

For the basic dough

- 1 $\frac{3}{4}$ cup warm water
- 1 package active dry yeast (2 $\frac{1}{4}$ teaspoons)
- 1 tablespoon sugar
- 5 cups all-purpose flour
- 1 tablespoon Kosher salt
- $\frac{1}{2}$ cup olive oil

To top the focaccia

- $\frac{1}{4}$ cup olive oil
- 2 Roma tomatoes, thinly sliced
- $\frac{1}{4}$ red or brown onion, thinly sliced
- 2 teaspoons dried oregano
- 2 teaspoons sea or Kosher salt
- Freshly ground pepper

Steps

1. Combine water, yeast and sugar in a large measuring cup. Let stand until yeast starts to froth and foam (about 7 minutes).
2. Add 5 cups of flour, salt and olive oil to the bowl of a stand mixer. With a dough hook, combine before slowly pouring in yeast/water mixture.
3. Let dough knead for 5 minutes. If dough is super sticky (most of it is still stuck to the sides of the bowl) add a little more flour. Dough should be a little sticky.
4. When dough is looking pretty smooth take it out of the bowl and dump it onto a counter that's lightly sprinkled with flour (if needed). Knead dough by hand for 10 seconds. Coat the inside of the mixing bowl with oil. Roll the dough around the oil. Cover the bowl and let dough rise in a warm spot for about one hour (dough should be doubled in size).
5. Get a half-sheet pan ready. Brush the bottom of the pan with oil. Once dough has proofed punch it down and transfer to the baking sheet pan. Work the dough around with your fingers so it stretches out across the pan. Use your fingers to make indents all over the top of the dough. Brush with oil. Allow dough to rise again for another hour.
6. Preheat oven to 425°F. Once dough has risen again, do not punch it down. Arrange tomato and onion slices throughout the top. Brush the top again with olive oil. Sprinkle with oregano, salt and pepper (and even parmesan cheese would be nice too).
7. Bake for 25 - 30 minutes or until the top is golden brown. Allow bread to cool before removing from pan and cutting into squares.