

## ROSEMARY FOCACCIA BREAD

*Prep time: 20 mins / Cook time: 40 mins / Serves: 8-10 servings*

### Ingredients:

- ¾ cup warm water
- ½ teaspoon sugar
- 1½ teaspoons yeast (I used Fleischmann's Rapid Rise)
- 5 tablespoons extra virgin olive oil, divided
- 2 cups all purpose flour, divided
- ¾ teaspoon salt, divided
- 1 tablespoon grated parmesan cheese
- ½ teaspoon dried rosemary



### Instructions

1. Place the warm water and sugar in the mixing bowl of a stand mixer (you can use an electric handheld mixer, as well).
2. Stir on low speed until dissolved.
3. Sprinkle the yeast over the water and stir just a bit. Let stand until foamy, about 5 minutes.
4. Turn the mixer on low speed, and add 1 cup of the flour and ½ teaspoon of the salt.
5. Add 2 tablespoons of the olive oil and mix until combined.
6. Gradually add the remaining flour. You may only need ½ - ¾ of a cup more flour, until the dough pulls away from the sides of the bowl. (I added ½ cup, then then another ¼ cup).
7. Preheat oven to 200 degrees.
8. Grease a cast iron skillet or 8 - 9" cake pan with olive oil.
9. Use some of the remaining ¼ cup flour to lightly flour a surface.
10. Remove the dough and fold it till smooth and no longer sticky.
11. Shape into a ball.
12. Roll the dough between two sheets of parchment paper or on your floured surface until it's the size of your skillet or pan.
13. Place the dough in the skillet, and stretch up the sides about an inch.
14. **TURN OFF THE OVEN!**
15. Cover the skillet with a kitchen towel and place in the oven for 20 minutes to rise.
16. Remove the skillet from the oven.
17. Preheat the oven to 400 degrees.
18. In a small bowl, combine the remaining 3 tablespoons of olive oil, ¼ teaspoon of salt, the parmesan cheese, and dried rosemary.
19. Brush half of the olive oil mixture over the focaccia bread dough.
20. Make indents over the top of the dough with your finger.
21. Bake for 20 minutes, or until golden.
22. Remove from the oven, and brush with the remaining olive oil mixture.
23. Cool slightly on a wire rack and serve!

*Notes: Total cook time above includes the 20 minutes of rise time. Serve this focaccia with marinara sauce, as a side dish for pasta, or make focaccia bread pizza!*