

Rosemary Garlic Focaccia

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Ingredients

2 packets fast-rising dry yeast
2 cups tepid water
2 Tbls. granulated sugar
4 Tbls. olive oil
1/2 cup salad oil
1 tsp. salt
5 1/2 cups bread flour
3 cloves garlic – crushed
1/4 cup olive oil – for topping
1 Tbls. rosemary – for topping
1 Tbls. coarse sea salt OR kosher salt

Directions

Dissolve the yeast in tepid water.

Add the sugar, olive oil, salad oil, and salt.

Mix in 3 cups of flour and whip until the dough begins to leave the sides of the mixing bowl, about 10 minutes.

Mix in the remaining flour by hand or with a dough hook and knead the dough until it is smooth.

Allow the dough to rise twice in the bowl and punch down after each rising.

Oil two baking sheet, each 11" X 17", and divide the dough between the two pans.

Using your fingers, press the dough out to the edges of each pan.

Cover and allow to rise for about 30 minutes.

Brush with a mixture of the crushed garlic and oil reserved for topping.

Sprinkle with rosemary and kosher salt.

Bake in 375 degree oven for 30 minutes.