

## Rosemary Focaccia Bread

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### *For the dough*

2 t active dry yeast (or 1 pkg)

1 ½ t sugar

1 C very warm water

3 C bread flour (more or less)

2 T olive oil

1 t salt

2 t dried rosemary

1 t dried thyme

### *For the pan*

½ C olive oil, divided

1 T sea salt (or kosher salt), divided

¼ C grated parmesan cheese, divided

*If you don't have a stand mixer with a dough hook, you can do this all by hand in a large mixing bowl.*

Combine yeast, sugar, and warm water in the bowl of a stand mixer. Let bloom for about 20 minutes, until foamy. Using a dough hook, turn mixer to lowest setting and slowly add 3 C of bread flour. (*If it's a really humid day, you might need to add a little more flour.*)

Once the flour is incorporated, add 2 T olive oil, 1 t salt, and dried herbs. Move mixer speed up to medium and knead for 10 minutes. Transfer dough to an oiled bowl. Cover with cling wrap and let stand in a warm spot until doubled in size (45-60 minutes).

Once the dough has doubled in size, transfer to a lightly floured board. Punch down the dough and divide into two equal pieces.

Using two 9" cake pans, place 2T olive oil into the bottom of each pan. Use your fingers to form one piece of dough into each pan, leaving as many indentations as possible. Top each pan of dough with 2 T olive oil, 1 ½ t sea salt, and 2 T grated parmesan cheese. Cover with cling wrap and let rise until doubled in size (about 30 minutes).

Preheat oven to 425°. Bake focaccia for 25-30 minutes, until evenly golden brown on top. Serve warm or room temperature.

Makes (2) 9" rounds

