



# ROSEMARY FOCACCIA

## INGREDIENTS:

- 3 ½ cups All-Purpose Flour
- 1 teaspoon Sugar
- 1 teaspoon Salt
- 1 package Fast Acting Yeast
- 1 cup Water
- 2 Tablespoons Oil
- 1 Egg
- 3-4 Tablespoons Olive Oil
- 1 Tablespoon Fresh Rosemary, chopped
- ½ Tablespoon Coarse Salt

## PREPARATION INSTRUCTIONS:

1. In a large bowl, combine 1 cup of the flour, sugar, salt, and yeast. Mix well.
2. In a small saucepan heat water and oil until very warm (approximately 120°F).
3. Add warm liquid and egg to flour mixture.
4. Blend at low speed until moistened. Increase to medium speed and beat for 2 minutes.
5. Slowly add in an additional 1 ¼ cups flour until the dough pulls away from the sides of the bowl.
6. On a floured surface turn out the dough and knead in ¾ cup of flour until the dough is smooth and elastic.
7. Cover and let rest for 5 minutes.
8. Place dough on a greased rimmed half sheet pan and press into a 12 inch oval.
9. Cover loosely and let rise in a warm place for approximately 30 minutes, or until light and doubled in size.
10. Preheat oven to 400°F.
11. Uncover dough and use fingers to gently press dough to outer edges of the pan making indentations throughout.
12. Drizzle 3-4 tablespoons of olive oil on the top of the dough.
13. Sprinkle evenly with rosemary and coarse salt.
14. Bake at 400°F for 20-25 minutes or until golden brown. Immediately remove from the pan to cool on a wire rack.