



Easy Focaccia Bread



ingredients

- 2 teaspoons active dry yeast
- 1 cup warm water
- 3 cups all purpose flour (more for dusting)
- 1 teaspoon kosher salt
- 2 tablespoons olive oil (more for coating)
- 1/2 cup sliced green onions
- 1 tablespoon minced rosemary
- Minced garlic

directions

1. Use stand mixer with dough hook.
2. Add water and yeast and allow the yeast to bloom.
3. Add the flour and salt and mix on low speed until the dough starts to come together. You may need to scrape the sides of the bowl.
4. Drizzle in the olive oil and knead the dough for about 5 minutes. The dough should be smooth, come away clean from the bowl and have a bit of stretch to it.
5. Oil a clean bowl that is twice the size of your dough and transfer the dough into it.
6. Cover with plastic and let rise overnight or in the fridge. You can also let it rise at room temperature for 1-2 hours.
7. Line a half sheet pan with parchment paper and spread dough with lightly oiled finger into the pan.
8. Brush with olive oil and spread minced garlic over the top of the dough.
9. Sprinkle with green onion, rosemary and sea salt.
10. Let stand 30-45 minutes.
11. Preheat oven to 400 degrees. Bake for 45 minutes until golden brown.