

# GARDEN FOCACCIA

## Ingredients

- 1 pkg (1/4 oz.) active dry yeast
- 1 1/4 cups warm water (110 to 115 degrees)
- 1 Tbsp honey
- 3 cups all-purpose flour
- 1/4 cup plus 3 Tbsp. olive oil, divided
- 3/4 tsp kosher salt
- 1 tsp flaky sea salt, optional
- Garden-fresh veggies and herbs (see next page)

## Directions

1. In a large bowl, dissolve the yeast in 1/2 cup warm water and honey; let stand 5 minutes. Add flour, 1/4 cup oil, kosher salt, and remaining 3/4 cup warm water; mix until smooth (dough will be wet). Scrape side of bowl clean; cover and let rise in a warm place until doubled, about 45 minutes.
2. Preheat oven to 425 degrees. Brush a 13x9-inch baking dish or 12-inch cast-iron skillet with 1 Tbsp oil. Gently scrape dough directly into pan. With oiled hands, gently spread dough. If the dough springs back, wait for 10 minutes and stretch again. Make indentations in dough with your fingers and/or add fresh garden vegetables and herbs in desired design (see next page). Drizzle with remaining 2 Tbsp oil; let rise until doubled in size, 30-40 minutes.
3. If desired, sprinkle with sea salt. Bake until golden brown, 20-25 minutes. Cut into squares; serve warm.

Serves 24

Source: *Taste of Home* (June / July 2024)

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## Ingredient Options

**Parsley & Sage** - retain their color, shape and flavor and are some of the best herbs to use.

**Tomatoes** - add a pop of color but release their seeds and juice, which can make bread soggy. Use them sparingly.

**Olives** - have a wonderful briny flavor but can shrivel up when baked. Keep this in mind when using.

**Red Onions** - are aromatic and flavorful. Just note that their vibrant color will fade slightly when baked.

**Green Onion** - stalks make great flower stems.

**Bell Peppers** - are one of the best vegetables to use when baking—they retain their shape, color and texture.

