



## Home-Made Baked Focaccia Bread

I'm a sucker for fresh baked bread and always have been, so it's a pretty easy call when I need to give up my favorite recipe. This focaccia recipe is so easy, versatile and mouth watering.

SERVINGS: 5-6

PREPPING TIME: 3HR 15 MIN

COOKING TIME: 20MIN

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### Ingredients

- 2 ¼ tsp yeast
- 3 cups lukewarm water
- 2 tsp honey
- 1 tbsp kosher salt
- 5 cups flour
- 6 tbsp olive oil (divided into 4  
tbsp & 2 tbsp)
- Butter to grease baking sheet
- Just Give'r the seasoning  
(available online)

### Directions

1. In a mixing bowl combine the yeast, water, and honey. Let stand for 10 minutes to allow the yeast to activate. After 10 minutes you should see the top of the water is frothy. This indicates that your yeast is activated and ready to bake with.
2. Mix the salt and flour into the wet ingredients with a rubber spatula until combined. You do not want to over work this dough. Once it is done it should still be tacky/sticky.
3. Pour the first 4 tbsp of olive oil into a medium sized stainless-steel bowl. Set your dough into the oil and give it a few flips until the dough is completely covered in oil. Cover and let stand for 3 hours.
4. After the 3 hours is up, butter your cookie sheet and pour the remaining 2 tbs oil into the center. Place your freshly risen dough directly over the olive oil. Be sure to keep the remaining oil from the bowl as you will drizzle this over the focaccia prior to baking. Now let your dough rise uncovered for an additional hour.
5. Drizzle the residual oil from the bowl over your dough and punch down with your fingertips. You want this to be roughly 1.5 in thick prior to baking. Season with Just Give'r.
6. Set your oven to 450 degrees and bake for 20 minutes.
7. I know some say to let it rest but once that freshly baked focaccia comes out of the oven, good luck resisting cutting into it immediately.