

The Easiest Herbed Focaccia Bread

Prep Time: 10 minutes **Cook Time:** 22 minutes **Rise Time:** 10 hours

Total Time: 10 hours 32 minutes

Servings: 10

This **Easy Herbed Focaccia Bread** such a simple bread recipe to make, but the flavor is outstanding! This bread is light and airy, with a yummy olive oil saltiness and those fresh herbs bring the whole loaf to life.



Ingredients

- 2 Cups Bread Flour (or all-purpose)
- 1 Teaspoon Kosher Salt
- 1 Cup Warm Water
- 1 1/8 Teaspoon Instant Yeast
- 1/2 Teaspoon Granulated Sugar
- Olive Oil
- 1 Teaspoon Fresh Rosemary , chopped (or 1/2 teaspoon dried)*
- 1 Teaspoon Fresh Parsley , chopped (or 1/2 teaspoon dried)*
- 1/2 Teaspoon Fresh Thyme leaves , chopped (or 1/4 teaspoon dried)*
- Maldon Flaked Sea Salt

Instructions

1. In a glass bowl, add the flour and salt. Mix to combine.
2. In a glass measuring cup, mix the warm water, yeast and sugar. Allow to sit for a minute (see note) and stir into the flour with a wooden spoon until the dough just comes together.
3. Cover the bowl with tight plastic wrap and place in the fridge for 8 hours or up to overnight.
4. Remove the bowl from the fridge.
5. In an 8-inch round cake pan, drizzle oil oil and place the dough in the center, tucking ends under.
6. Cover with plastic wrap and allow to rise 2 hours.
7. Heat the oven to 450°F.
8. Once risen the dough should fill the pan. Drizzle with additional oil and use your fingers to press holes down to the bottom of the pan but not through the dough.
9. Sprinkle with herbs and salt.
10. Place in the oven and turn down to 425°F and bake 22-24 minutes or until golden.

Notes

- *If you don't have fresh herbs you can use the dry herbs as stated above or just sprinkle with Italian Seasoning.
- Activated yeast should bubble and foam up within a few minutes if your yeast is good.

Nutrition Facts

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Amount Per Serving (1 g)

Calories 101

% Daily Value*

Sodium 271mg **12%**

Carbohydrates 20g **7%**

Fiber 1g **4%**

Protein 3g **6%**

* Percent Daily Values are based on a 2000 calorie diet.

Course: Yeast Bread Recipes and Quick Bread Recipes **Cuisine:** Italian **Keyword:** bread, focaccia, italian

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