



## **Rosemary Focaccia Bread**

If you've never made homemade bread, this is a good introductory recipe. It's easy! The dough needs time to rise, so save this recipe for a leisurely afternoon. Use fresh rosemary for the best (and most fragrant!) results.

4 Tbs. olive oil  
2 Tbs. fresh rosemary, minced  
3 cloves garlic, minced or pressed  
1 ½ cups warm water  
1 package (.25 ounce) active dried yeast  
2 tsp. salt  
4 ¼ cups all-purpose flour  
Additional olive oil for brushing  
Kosher salt for sprinkling  
Extra sprigs of fresh rosemary for garnishing

1. In a small saucepan, heat olive oil, rosemary, and garlic until aromatic. In a large mixing bowl, whisk together water, active dried yeast, and salt. Add olive oil, rosemary, and garlic and stir. Add 4 cups of flour and stir until combined. Knead the dough in the mixing bowl with your fingers for about 3 minutes. Gradually add the remaining flour until the dough is soft, not sticky. If it's still sticky, knead in extra flour until the dough is soft.
2. Cover bowl tightly and let dough rise in a warm place until doubled in size, about one hour. (I like to preheat the oven on the warm setting, turn the oven off, and let the dough rise in the oven with the door slightly open). Gently poke the dough with your finger. If your finger imprint remains, it's ready.
3. Brush oil on a 10" x 12" rectangular baking pan. With oiled fingers, stretch the dough evenly over the baking pan. Cover and let rise for about 45 minutes.
4. Preheat oven to 400°. Brush top of dough with olive oil and decorate with rosemary sprigs. Bake for about 25 minutes or until golden brown.