

*Haggen*  
— KIDS —  
*Cooking*  
CLUB  

**SERVES: 8-12**

**PREP TIME: 10 MIN,  
PLUS RESTING TIME**

**COOK TIME: 25 MIN,  
PLUS COOLING TIME**

**SKILL LEVEL:** 

**REQUIRES USE OF:**



## FLAVORFUL FOCACCIA

### INGREDIENTS:

- 4 cups of all-purpose flour
- 1/2 tablespoon fresh rosemary, finely chopped
- 2 teaspoons salt
- 2 cups water, temped at 110°F
- 1 teaspoon sugar
- 2¼ teaspoons instant yeast
- 5 tablespoons extra virgin olive oil
- 1–2 fresh rosemary sprigs
- flaky sea salt



### ITEMS TO GATHER:

- apron
- measuring cups
- measuring spoons
- cutting board
- oven-safe mitts
- cling wrap
- spoon
- silicone spatula
- large mixing bowl
- 9x13 glass baking dish
- wire cooling rack
- medium mixing bowl, heat resistant



## INSTRUCTIONS:

Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Add the flour, chopped rosemary and salt to the large mixing bowl. Mix together with a silicone spatula and set bowl aside.

Next place the 110°F water into the medium mixing bowl. Sprinkle the sugar and yeast on to the warm water and gently stir with a spoon to combine. After the yeast starts to bloom in about 2–5 minutes (it kind of looks like mini fireworks under the water), pour the water mixture into the bowl with the flour mixture.

Using the silicone spatula thoroughly combine the flour and water mixture together to form a very sticky dough, making sure there is no loose flour left at the bottom of the bowl.

Drizzle 1/2 tablespoon of olive oil across the top of the dough. Using your fingertips spread the oil across the top of the dough, coating any part of the dough that is not touching the bowl. Cover the bowl with cling wrap [or a damp tea towel] and set the bowl out of the way on the counter. Let the dough rest in the bowl on the counter for 2 to 2½ hours. The dough should triple in size during the resting period.

After the dough has tripled in size, preheat oven to 425°F.

Place a 9x13 glass baking dish on the counter and add 2 tablespoons of olive oil to the bottom of the dish. Spread the oil up all the sides of the baking dish with your fingers.

Using your oily fingers remove the dough from the mixing bowl and place into the oiled baking dish. Stretch and press the dough down, so that it covers the entire bottom of the baking dish—try to keep the dough a consistent thickness all over.

Add a little more oil to your fingers and press your fingers deep into the dough so the tips of your fingers touch the bottom of the baking dish. Repeat until there are lots and lots of dimples and pockets across the bread dough and it looks like the surface of the moon.

Drizzle 1 tablespoon of olive oil across the top of the bread dough. Then sprinkle the fresh rosemary leaves and flaky salt evenly across the surface of the dough. Let the dough rest in the pan, on the counter for 15–20 minutes.

Using oven mitts, carefully transfer the baking dish into the preheated oven. Bake for 20–25 minutes or until dough is cooked throughout and the top is golden brown and crisp. Using oven mitts, carefully remove the baking dish from the oven and transfer the focaccia onto a cooling rack. Cool for 10 minutes before slicing.

Serve hot, room temperature or chilled. Can be eaten as is, used as the bread in a yummy sandwich, base for pizza or dipped into your favorite sauce.

## ENJOY!