

Simple Focaccia Bread

adapted from Inspired Taste

1/2 cup olive oil
2 cloves of garlic, minced
2 tablespoons chopped fresh basil
1/4 teaspoon black pepper
1 cup warm water
2 1/4 teaspoons yeast (1 envelope)
1/4 teaspoon honey
2 1/2 cups flour
1 teaspoon salt

In a medium saucepan, combine olive oil, garlic, basil, and pepper. Turn heat to low, and cook, stirring occasionally, until aromatic. Remove from heat and set aside.

In a large bowl, combine warm water, yeast, and honey. Stir to combine, and let sit five minutes, or until bubbly. Mix in 1 cup flour and 1/4 cup of the olive oil mixture. Stir to combine and let sit another five minutes. Mix in remaining flour and salt until a soft dough forms. Knead gently a few times until smooth. Place in an oiled bowl, cover, and let rise about one hour. (To make things quicker, I preheated the oven for one minute, turned it off, and then put my bowl in the warm oven for about 30 minutes.)

Preheat oven to 450. Use two tablespoons of the olive oil mixture to grease a 9x13 pan. Spread the bread dough out evenly in the pan, and use our fingers to make indents all over the dough. Pour the remaining oil over the top and spread evenly. Let rise 10-15 minutes, then bake 15-20 minutes, or until golden brown.