

## Rosemary Focaccia Bread

By Renee at *Creative Mama Messy House*

*This rustic bread will fill your kitchen with the scents of yeast, rosemary, and orange zest as it bakes. Dunk slices into soups and stews to keep warm this winter season. Stretch it out and use it as a crust for hearty pan-pizzas that are sure to satisfy.*

### Ingredients:

- 2 ¼ tps (1 packet) active dry yeast
- 1 ½ c warm water
- 2 tsp brown sugar
- 1 tsp kosher salt
- 4 cups unbleached all-purpose flour
- ⅓ c olive oil, plus extra for drizzling
- 1 tbsp chopped rosemary
- 1 tsp grated orange zest
- 2 tsp coarse sea salt, for sprinkling



### Directions:

1. Dissolve yeast, sugar, and salt into warm water. Let sit for 5 minutes to bloom.
2. In your mixer bowl fitted with a dough hook, add flour, rosemary, and orange zest.
3. On low, pour yeast mixture and olive oil into flour, letting the mixer mix everything to combine.
4. Turn mixer up to medium and let it knead the dough for 3-5 minutes until smooth, just-tacky consistency. If dough feels sticky, add additional flour in small increments until it reaches the desired feel.
5. Turn dough out into an oiled bowl, coating the dough in olive oil, and cover in plastic wrap. Place in a warm spot and let rise until double in volume, about 1 - 1 ½ hours.
6. Punch dough down and turn out onto a floured board. Divide dough into 2 even balls and knead for 2 additional minutes.
7. Preheat oven to 400° F. Prepare dough for baking.

### For Focaccia Rounds:

1. Coat the bottom and sides of 2 9" round cake pans with olive oil, and place a ball of dough into each.
2. Stretch dough to the edge of the pan, creating deep dimples with your fingers. Flip dough over and repeat on second side.
3. Cover with plastic and let rise 20 minutes, until dough has risen. Sprinkle each round with 1 tsp coarse sea salt and bake in the center rack for 30-40 minutes, until deep golden brown.
4. Let cool for 15 minutes, then remove from pans. Let cool completely before slicing.

**For Focaccia Pan Pizza:**

1. Coat the bottom of 2 sheet pans with olive oil.
2. On a floured board, roll dough to approximately the size of your pan. Place dough into pans and press out to fit to edges of pan.
3. Brush a coat of olive oil onto the top and cover to let rise, about 20 minutes.
4. Par-bake crusts for 12-15 minutes. Top with cheese and your choice of pizza toppings, then bake for 12-15 additional minutes, until edges of crust are golden and cheese is melted and bubbly.
5. Let cool for 10 minutes before slicing and serving.