

FOCACCIA BREAD



Yields:

1 full slab or 18" x 30" cookie sheet

INGREDIENTS

Flour	1340 g
Large Eggs	2
Olive Oil	80 ml
Sugar	60 g
Salt	20 g
Warm Water	780 g
Yeast	32 g

DIRECTIONS

1. Put flour in large stand mixing bowl, then add the other ingredients. Use dough hook attachment.
2. Work on low speed for 5 to 10 minutes, the dough will be smooth.
3. Brush cookie sheets with oil.
4. Spread to cover sheet.
5. Brush bread dough with olive oil, and sprinkle with thyme, basil and oregano, and finally with coarse salt.
6. Let rise for about 1 hour or until double in size.
7. Bake the dough for 20 to 24 minutes at 375 F.