

Easy quick Focaccia bread

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There is something magical about the aroma of fresh bread baking in the oven, and this easy quick focaccia recipe brings that magic right to your kitchen . This Italian classic, known for it's golden crust. airy crumb and distinctive olive oil flavor, is surprisingly easy to make at home. No need to be a expert baker – this focaccia recipe is beginner friendly and versatile enough for endless customizations.

Whether topped with herbs, olives, tomatoes or left plain with a drizzle of olive oil, this focaccia is perfect for sandwiches, dipping or just enjoying as is.

What's good about this easy quick focaccia bread recipe

Simple Ingredients: Focaccia often has the reputation of being tricky, but this recipe makes it easy and approachable for new to bread-making. With just a few pantry staples and minimal kneading, anyone “can-do ” and enjoy homemade focaccia.

Versatile topping options: Get creative with your toppings, herbs, olives, cherry tomatoes, or sea salt lets you customize your focaccia to fit your lifestyle and taste.

Perfect texture every time: With this easy process, it makes it achievable to get the classic focaccia texture- crispy edges with a fluffy, airy inside. It's a satisfying, foolproof recipes that delivers on taste and texture with minimal effort.

Ingredients

- 4 cups flour
- 1 Tbsp. active dry yeast
- 1 Tbsp. salt
- 2 cups warm water
- 1/2 cup olive oil
- 1 Tbsp. honey

Instructions

1. In a bowl dissolve the yeast in the warm water. Allow the mixture to rest for 5 minutes or until it starts to foam.
2. Add the oil and honey then mix the salt with the flour and add the flour to the wet ingredients.
3. Mix the dough with your hands until well combined. form a ball drizzle with olive oil cover with plastic wrap or a clean kitchen towel and refrigerate overnight or up to two days.
4. When your ready to bake grease a
5. 9" x 13" pan. Take out the refrigerated dough. Oil your hands and gently bring the proofed dough in from the sides folding the dough over it's self. Turn the bowl a quarter turn and fold the dough over itself again. Repeat the turn and fold 3 more times.
6. pour 2 Tbsp. of olive oil in the center of the prepared pan . Place the deflated dough in the center coat well with the oil.
7. Cover and let raise in a draft- free place until the dough doubles in size. about 1 1/2 – 2 hours.
8. Preheat the oven to 400- degrees top the focaccia with your favorite toppings.
9. Top with olive oil use your fingers to dimple the dough. Sprinkle with sea salt before baking.
10. Bake the focaccia bread in a 400-degree preheated oven

for 25-30 minutes or until the top is golden brown and the bottom crispy. ENJOY!!!!