

Make It Sweet.

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Focaccia

Homemade focaccia is delicious and is really easy to make. It is so versatile because you can customize the herbs and cheeses. Focaccia makes a great homemade bread to go with any meal from salad to pasta! Any leftovers (if there are any) can be stored in a zip-top bag in the refrigerator and then reheated in a low oven (250°F).

Dough

1 1/3 C Warm Water
1 Envelope Active Dry Yeast
2 Tbsp Granulated Sugar
2 tsp Kosher Salt
2 Tbsp Extra Virgin Olive Oil
420g (3 1/2 C) All-Purpose Flour

Toppings

Olive oil, Salt, Pepper, Chopped
Fresh Herbs, Chopped Garlic
and Grated Cheese

- Mix first 5 ingredients in a large mixing bowl. Let stand for 5 10 10 minutes until foamy.
- Add flour all at once and mix until fully combined into a sticky dough using either a fork or a wooden spoon.
- Prepare a 10" x 14" or 11" x 15" sheet pan - spray with non-stick vegetable spray and then lightly add olive oil.
- Using your fingers, spread out the dough.
- Cover and allow the dough to proof until doubled – about 45 minutes.
- Preheat oven to 375° F.
- Dock the dough by pressing your fingertips into the dough in random spacing. Drizzle with olive oil and sprinkle with selected toppings. Let rise for 15 minutes while oven is preheating.
- Bake for 20 - 25 mins or until golden brown.

after 45 minute rise



docked and sprinkled



baked and ready to cut

