

Focaccia Bread

Ingredients

- 2 ½ t. Yeast (1 package)
- 1 c. warm water
- 2 T. vegetable oil
- 2 ½ c. flour
- ¾ teaspoon salt
- 1 teaspoon sugar
- 1 teaspoon Italian seasoning



Directions

Day 1

1. Measure 1 cup of water in your sink
2. Microwave for around 30 seconds, and use the thermometer to temp your water. It should be around 105-110 degrees F.
3. Come up to teacher with your liquid measuring cup filled with 1 cup of water and the teacher will give you yeast.
4. Immediately feed the yeast by giving it sugar.
5. Pour in the 2 tablespoons vegetable oil into the yeast mixture, and STIR.
6. While one person is stirring, mix your dry ingredients and form a WELL.
7. Show teacher the WELL. Dry ingredients: flour, salt, italian seasoning
8. Stir with wooden spoon and start forming your dough with your hands.
9. Place dough balls on floured surface....cutting board.
10. EVERYONE will knead for 6 to 8 minutes.
11. Combine into one dough ball, coat the dough ball with olive oil, wrap, label and store in the fridge for next day.

*If you are making this at home, allow the dough to rise by placing a towel over the dough ball bowl for around an hour until dough doubles in size. This technique is called PROOFING.

Day 2

1. Bring up three custard cups for olive oil, italian seasoning, and parmesan cheese (TO TASTE).
2. Wash baking mat
3. Punch your dough...WHY?
4. Divide your dough between your group members...everyone rolls out their own piece of dough.
5. Brush each dough with olive oil, sprinkle with seasoning and parmesan cheese.
6. Bake in the oven at 450 degrees for 20 minutes.
7. Enjoy :)