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Sheet Pan Focaccia Bread

Prep time: 4 hours

Ingredients

For the Bread

- 5 1/4 cups all-purpose flour
- 1 tablespoon honey
- 2 1/2 cups warm water
- 2 teaspoons instant yeast
- 1 tablespoon kosher salt
- 4 tablespoons extra virgin olive oil

Suggested Topping

- 4 tablespoons extra virgin olive oil
- 3 cloves of garlic, minced
- 1/2 tablespoon coarse ground black pepper
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme

Directions

Mix the dry ingredients: In a large mixing bowl, whisk together the flour, instant yeast, and kosher salt. In another container, whisk together the honey and warm water until the honey dissolves. Pour the liquid ingredients over the dry ingredients. Mix with a wooden spoon until a shaggy, but well mixed dough is formed. (Feel free to use a stand mixer with a dough hook, the dough should come together in less than a minute). To a clean bowl, add 3 tablespoons of the olive oil. Turn the dough into the bowl and turn repeatedly to coat the entire exterior with the oil. Wrap with plastic and place in a warm area of the kitchen for approximately 4 hours, or until the dough has doubled in size (alternatively, you can place the dough in the fridge overnight if you want to bake the next day).

For the topping: Go ahead and combine the ingredients for the topping and put in the fridge until needed.

Baking – Preheat oven to 425 degrees: Grease a sheet pan (11x14) with the remaining olive oil. It should be very well coated with plenty of oil. Uncover the dough, and with both hands, fold the dough over on itself 4 or 5 times to produce a very loose, smooth dough (it should be nearly pourable). Turn the dough into the prepared sheet pan and gently press to the edges of the pan in an even layer. Cover with plastic wrap and allow to rise approximately 1 hour.

Remove plastic from dough. With oiled fingers, gently make small dimples all over the surface of the dough, being careful not to smash it all the way down. Drizzle the topping over the bread and spread evenly with a pastry brush. Sprinkle generously with kosher salt, or any fancy finishing salt you might have on hand.

Bake until the top is light golden brown and crispy, about 30-35 minutes then cut into squares.

Enjoy,

Chef Ben