2023 YOUTH CONTEST RECIPE

No-Fuss Focaccia, made Fancy

Makes one 9 x 13-inch loaf

Tip: Read this King Arthur blog post on how to create a picture on your focaccia https://www.kingarthurbaking.com/blog/2021/02/09/how-to-make-garden-focaccia

Dough

5 tablespoons (60g) olive oil, divided

3 1/2 cups (420g) King Arthur Unbleached All-Purpose Flour

1 tablespoon instant yeast

1 1/2 cups (340g) water, warm

1 1/4 teaspoons salt

Topping

1 tablespoon (13g) olive oil, for drizzling

Fresh or dried herbs or seasonings such as oregano, rosemary, flaky salt, and black pepper

Thinly sliced vegetables such as red onion, bell peppers, chives, asparagus, olives, and cherry tomatoes

1. Use nonstick vegetable oil spray to lightly grease 9 x 13-inch pan. Drizzle about 2 tablespoons (25g) olive oil atop spray (spray keeps bread from sticking; olive oil gives bottom crust flavor and a bit of crunch).

2. Place flour, yeast, and salt in mixing bowl and stir to combine. Combine water and remaining 3 tablespoons (35g) olive oil, then add to dry ingredients and beat at high speed for 1 minute.

3. Scoop batter into the prepared pan (batter will be sticky), cover pan, and let rise at room temperature for 1 hour — it should be quite puffy, but not fragile-looking.

4. While dough rises, preheat oven to 375°F.

5. Gently poke dough all over with your index finger. Drizzle lightly with olive oil. Sprinkle with herbs and seasonings or arrange thinly sliced vegetables on top to create a pattern or picture.

Bake bread until golden brown, 25 to 30 minutes.

6. Remove from oven, wait 5 minutes, then turn it out of pan onto cooling rack.

**For contest entry: Please bring the loaf on a platter, wrapped in plastic wrap, along with the label from a bag of King Arthur Flour.**