**Rosemary Focaccia**

**Ingredients:**

2 ¾ cups bread flour

2 tsp. salt

1 tsp. sugar

1 Tbsp. yeast

1 clove garlic, finely minced

½ tsp. black pepper

3” piece of rosemary, leaves removed from stems and chopped finely

1 cup water

1 Tbsp. olive oil

2 Tbsp. olive oil (for after baking)

**INSTRUCTIONS**

**Day 1:**

1. Mix flour, salt, and sugar together in a large bowl.
2. Add yeast, pepper, garlic, and rosemary; mix well.
3. **Using a spoon or spatula** stir in the water and 1 Tbsp. olive oil.
4. Once this comes together as a ball, turn it out onto a floured counter.
5. Kneed 5-10 times, until the dough becomes smooth and elastic.
6. Spray a bowl well with pan spray. Put the dough in, spray the top of the dough with pan spray, wrap, and put in the cooler with your recipe.

**Day 2:**

1. Preheat oven to 425º.
2. Spray whatever pan you are using well.
3. Add the dough and press evenly into all of the corners.
4. Use your fingers to lightly dock the top of the dough.
5. Brush with olive oil.
6. Bake for 20-25 minutes.