

FOCACCIA BREAD

1 pkg. active dry yeast
1 c. lukewarm water
3-3 1/4 c. bread flour
1 tsp. salt
1 tbsp. olive oil
1/4 c. olive oil
1 1/4 tsp. dried rosemary
1 tsp. dried sage

Dissolve yeast in water. Combine 2 1/2 cups flour and the salt. Stir in yeast mixture and the oil. Knead dough about 10 minutes, working in 1/2-3/4 cup more flour so that the dough is still soft but no longer sticky. Put dough in an oiled bowl, cover with plastic wrap and let rise until doubled in bulk, 45-60 minutes. Punch down dough. Cover and let rise again until doubled, 45-60 minutes. Punch down and let stand 10 minutes before shaping.

Make dough. Oil a 10 x 15 inch jelly roll pan. Press dough into pan. Cover and let rise 30 minutes. Combine oil and herbs. Heat oven to 475 degrees. Drizzle herb mixture over dough. Bake until golden, about 10 minutes.