

Garlic Herb Focaccia

adapted from *Baking with Julia* by Dorie Greenspan

makes 3 focaccias

2 1/4 cups warm water (divided)

2 Tablespoons active dry yeast

1/4 cup olive oil

6 to 6 1/2 cups all-purpose flour

4 teaspoons salt

9 tablespoons fresh herbs, chopped

1/4 cup Garlic oil (*see recipe below*)

Coarse salt

Mix 1/2 cup of the water with the yeast. Let sit for 5 minutes.

In the bowl of a standing mixer with the dough hook attached, mix the remaining 1 3/4 cups of warm water, olive oil, salt, and yeast mixture. With mixer running on low speed (2 on a KitchenAide), add the flour one cup at a time for the first 5 cups, then 1/2 cup at a time for the remaining flour, allowing each addition to fully incorporate before adding the next scoop. Stop adding flour when the dough is soft and stretchy, but not sticky. Continue kneading on low speed for 5 minutes. Remove dough and place in an oiled bowl, lightly covered, in a warm place.

the First Rise

Allow to rise for up to 1 1/2 hours until the dough doubles in size. (Watch out! This is the most active bread I have ever seen. It is very exciting- gather your neighbors!)

the Second Rise

Press down the dough and reform into a ball. Allow to rise an additional 45 minutes until it doubles again.

the Rest

Press down the dough, cut into three equal pieces and form into balls. Place one ball each into three oiled plastic bags or covered containers. Refrigerate for 24-36 hours.

the Baking

Take dough from refrigerator and let warm on the counter for 1 hour until it will stretch easily. Preheat oven to 450 degrees with baking stone on a rack in the lower third of the oven.

Stretch dough out onto a piece of parchment paper. Brush entire top with 1-2 Tablespoons garlic oil and sprinkle with fresh chopped herbs and coarse salt.

Slide bread and parchment onto the baking stone in preheated oven. Bake for 15- 20 minutes until the bread is browned on the edges and bottom. Pull from the oven and place on cooling rack. Cool for 5- 10 minutes, then slice and serve.

Garlic Oil

1/4 cup olive oil

2 cloves garlic, minced

Put oil in a small pan and heat over medium heat. Add minced garlic and turn heat down to low. Cook for 2-3 minutes, then pull from the heat and set aside. Watch garlic carefully. If it begins to brown before the time is up, pull it from heat immediately. If the garlic cooks too much it will turn bitter.

Apple Focaccia

makes 1 focaccia

Serve this bread for brunch or dessert. It is only mildly sweet. Feel free to increase the sugar if you have a real sweet tooth.

1 focaccia dough ball (one third of the above recipe)

2 baking apples (golden delicious or gravenstein work well)

1 tablespoon melted butter

1 tablespoon sugar

1/2 teaspoon ground cinnamon

2 tablespoons apricot jam (thinned with 1 teaspoon water)

Take dough from refrigerator and let warm on the counter for 1 hour until it will stretch easily. Preheat oven to 450 degrees with baking stone on a rack in the lower third of the oven.

Peel and core apples. Slice in half from top to bottom. Lay halves on the cutting board, cut side down. Thinly slice into half moons.

Stretch dough out onto a piece of parchment paper. Brush melted butter over the entire top of the bread dough. Carefully arrange apple half moons to cover the dough, leaving a 1 inch margin around the edge. Mix together the cinnamon and sugar and sprinkle over the top of the apples.

Slide bread on parchment onto the baking stone in preheated oven. Bake for 18-22 minutes until the bread is browned on the edges and bottom. The apples should be softened as well. Pull from the oven, place on cooling rack, and brush with apricot jam. Cool for 5- 10 minutes, then slice and serve.