

Apple & Cheddar Focaccia Bread

PREP TIME: 3 hours 30 minutes

TOTAL TIME: 4 hours

Servings: ~24 slices (21" X 15" sheet pan)



Ingredients

2 cups warm water (105 degrees- 115 degrees)

2 tsp dry yeast

3 3/4 cups unbleached white flour

1/2 cup semolina flour

1/4 cup ground flax seeds

2 tsp fine salt

3 Tbsp olive oil + 1 tsp to oil bowl

3 oz grated sharp cheddar cheese

3 small or 2 medium apples, sliced into thin slices

1/4 tsp salt

1/4 tsp cracked black pepper

1 tsp dried oregano

1. In a large bowl combine 2 cups warm water with dry yeast and stir to combine. Allow mixture to sit for 10 minutes, or until yeast has fully dissolved. Add flour, semolina flour, and ground flax seeds to the water and yeast mixture then mix until fully combined (the dough will be somewhat sticky). On a clean and well-floured surface, knead dough until a smooth ball is formed, about 8-10 minutes. If dough is sticky as you are kneading, add 1 Tbsp of flour at a time as needed. Place dough into lightly oiled bowl and cover with plastic wrap.

2. Allow dough to rise at room temperature for 1 1/2 hours, or until doubled in size. Punch down the dough, then knead on a well-floured surface. Return dough to the bowl, cover with plastic wrap, and allow to rise for an additional 45 minutes or until doubled in size.

Preheat oven to 425 degrees. Coat a sheet pan with 1 Tbsp olive oil then punch dough down for a second time. Place dough onto your prepared pan and using your fingertips, lightly spread dough out until it fills about 3/4 of the pan. Allow dough to rest for 10 minutes then continue spreading dough with your fingertips until it hits all four edges of the pan.

4. Drizzle remaining 2 Tbsp olive oil over the top of the dough then sprinkle evenly with shredded cheese, thin slices of apples, salt, pepper, and oregano. Allow dough to rise at room temperature for about 20-25 minutes. Place in preheated oven and cook for 25-30 minutes or until bread is golden brown. Remove from the oven, slice into desired shape (squares or triangles) and serve warm or at room temperature. Enjoy!