THE J.M. SMUCKER Co

Cranberry Focaccia

Prep Time	Cook Time	Serves	Difficulty
30 mins	45 mins	18	N/A

Ingredients

- **Dough:**
- 1/2 cup (125 mL) warm water (105ºF-115ºF/50ºC-56ºC)
- 1 tsp (5 mL) granulated sugar
- 1 envelope instant quick-rise yeast (2 1/4 tsp / 11 mL)
- 2/3 cup (150 mL) **Carnation®** Regular, 2% or Fat Free Evaporated Milk
- 1/4 cup (50 mL) warm water (105ºF-115ºF/50ºC-56ºC)
- 1/4 cup (50 mL) butter, melted
- 1/4 cup (50 mL) packed brown sugar
- 2 tsp (10 mL) salt
- 1 tsp (5 mL) vanilla extract
- 1/2 tsp (2 mL) cinnamon
- 3 1/4 cup (800 mL) **Robin Hood®** Best for Bread Homestyle White Flour

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- 1 cup (250 mL) dried cranberries
- **Topping:**
- 2 tbsp (30 mL) butter, melted
- 1/4 cup (50 mL) granulated sugar

Directions

Step 1:

Dough: Combine warm water and sugar in a large bowl. Sprinkle yeast over mixture. Let stand until foamy, about 10 minutes.

Step 2:

Stir in next 7 ingredients. Add 2 1/2 cups (625 mL) flour, stirring to combine. Stir in additional flour a bit at a time to make a soft dough. Knead 10 minutes by hand on a lightly floured surface or 5 minutes in mixer on low speed.

Step 3:

Place dough in a greased bowl. Cover bowl with plastic wrap and let rise until doubled in volume, about 1 hour.

Step 4:

Punch down dough on a lightly floured surface. Knead in cranberries. Shape into a flat round about 8” (22 cm) in diameter. Place on a parchment-lined baking sheet. Cover lightly with plastic wrap. Let rise until doubled, about 45 minutes. Gently brush with melted butter and sprinkle with granulated sugar.

Step 5:

Preheat oven to 375ºF (190ºC).

Step 6:

Bake in preheated oven for 40 to 45 minutes, or until golden. Remove from baking sheet and cool on a wire rack.

Images

