



THE J.M. SMUCKER CO.

Herbed Focaccia Bread

Prep Time **Cook Time** **Serves** **Difficulty**

5 mins N/A 8 N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) water
- 2 tbsp (30 mL) Canola Oil
- 3 cups (750 mL) **Robin Hood® Best For Bread Homestyle White Flour**

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- 1 tsp (5 mL) salt
- 1 tsp (5 mL) dried basil
- 2 tsp (10 mL) bread machine yeast

Topping:

- 1 tbsp (15 mL) Canola Oil
- 1/2 cup (125 mL) fresh basil, chopped
- 2 cloves garlic, chopped (to taste)
- 2 tbsp (30 mL) grated Parmesan cheese
- 1 pinch salt
- 1 tbsp (15 mL) cornmeal (optional)

Directions

Step 1:

Add ingredients for dough to machine according to manufacturer's directions.

Step 2:

Select Dough Cycle.

Step 3:

Remove dough to lightly floured surface; cover with tea towel and let rest for 10 minutes. Grease a 13" x 9" (33 x 23 cm) cake pan and sprinkle with cornmeal, shaking to distribute it evenly. Press dough into pan. Drizzle with oil. Scatter remaining topping over oil. Cover with tea towel and let rise in warm place (75°- 85°F/24°- 29°C) until doubled (30 - 40 minutes).

Step 4:

Poke deep holes with finger in risen dough about 1" (2.5 cm) apart.

Step 5:

Preheat oven to 400°F (200°C).

Step 6:

Bake on lower oven rack of preheated oven for 20 to 25 minutes, or until golden. Remove from pan immediately; serve warm.

Images

