**Focaccia**

3 3/4 cups (16 oz; 450g) unbleached all-purpose flour

1 tablespoon sugar

2 teaspoons kosher salt, plus 1/4 teaspoon for sprinkling

1 1/2 teaspoons active dry yeast

1 2/3 cups lukewarm water

2 tablespoons olive oil, plus 3 tablespoons for the pan and drizzling

1 teaspoon finely chopped rosemary (from 1 to 2 stems) or dried rosemary

Mix flour, sugar, 2 teaspoons kosher salt and yeast in a large bowl with a sturdy spatula or wooden spoon. Add water and 2 tablespoons of the oil; stir to form a rough dough. Cover and refrigerate overnight. (Dough can be refrigerated up to 1 week.)

Pour 2 tablespoons oil into a well-seasoned cast iron skillet that is 12” diameter across the top. Spread the oil across the bottom and sides of the pan. Or, line a 13x9-inch baking pan with parchment paper and pour in the oil, spreading across the bottom and sides.

Use a spatula to transfer the dough to the pan. Press with fingers into the pan. It will not fill to the edges of the pan. Cover the pan with plastic wrap, and let the dough rest for 10 minutes. Use your fingers to gently push the dough to the edges of the pan. Drizzle with remaining 1 tablespoon oil and sprinkle with the rosemary and remaining 1/4 teaspoon kosher salt.

Cover with plastic wrap, and allow the dough to rest and rise for 20 minutes. Meanwhile, preheat the oven to 425°F.

Bake for 25 to 30 minutes, or until the focaccia crust is medium brown and feels dry and firm on the surface. The baking time will vary depending on the focaccia’s thickness.

Use a thin knife to loosen the loaf from the edges of the pan. Transfer the focaccia to a cutting board. Cut into squares and serve warm, or allow to cool completely.

Makes about 16 servings.

Topping Options: olives, feta, Parmesan cheese, chopped anchovies, capers

Source: <https://www.washingtonpost.com/recipes/fast-focaccia/16768/> (which was adapted from "Artisan Pizza and Flatbread in Five Minutes a Day," by Zoe François and Jeff Hertzberg (Thomas Dunne Books, 2011), as posted on ArtisanBreadInFive.com.)