



### **Rosemary Focaccia Skillet Bread (Serves 6)**

*Thirty minutes into second rising, preheat oven to 400°F*

- 4½ Cups King Arthur Unbleached Bread Flour
- 3 Tsp. Fleischmann's Active Dry Yeast
- 3 Tsp. Kosher Salt
- 2 Tsp. Granulated Sugar
- 3 Heaping TBS. Finely Chopped Fresh Rosemary
- 2¾ Cups Warm Water (110-120°F)
- 3 TBS. Olive Oil (approx.)
- Fresh Rosemary Sprigs

Mix flour, yeast, salt, sugar, and chopped rosemary in a large bowl. Mix in warm water with stiff spatula or plastic spoon, scrapping the sides and bottom of bowl clean as you stir. The dough should be wet and sticky, not doughy. If needed add 1 TBS. water at a time. Cover and set bowl in warm room or sunny window to proof for 1 hour.

Add 1½ TBS. olive oil to the bottom of a medium-sized skillet (cast iron, if you have it). Using your hands, spread the oil coat the skillet's bottom and sides. Then using oiled hands, release the dough from sides of bowl. Lift and place the dough in the center of the oiled skillet and gently shape it into a circular loaf.

Adorn the top of the dough with one of the fresh rosemary sprigs. Strip the leaves from the other sprig and distribute them over the dough. Drizzle olive oil over the dough and sprinkle with about ¾ Tsp. kosher salt.

Cover and let rise again for 1 hour.

**After 30 minutes into this second rising, preheat the oven to 400°.**

Bake in convection oven at 400°F for 30-40 minutes until golden brown. Use a spatula to remove the baked bread from the skillet to a cutting board. Don't burn your fingers as you enjoy this with people you love!

*This aromatic loaf of tender tastefulness is awesome with our Hartland Farm Wagyu Irish Boeuf Bourguignon.*

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