

Focaccia with Onion & Rosemary

6 cups flour
¼ oz dry yeast (1 package)
1 tbsp salt
2 tbsp sugar
2 cup tepid water
1 cup finely chopped onions
1-2 tbsp fresh rosemary
¼ cup olive oil

Dissolve the yeast and sugar in the tepid water and let stand for 5 minutes in a mixer fitted with a dough hook.

Mix flour and salt with the mixer running, add it to the yeast mixture, and continue to knead until the dough pulls away from the sides. Remove from the mixer. Cover with a towel or plastic wrap to rise.

Set in a warm place and allow it to double in size. Place dough back in the mixer and begin to mix. Add the onions, rosemary, and olive oil to the dough. Thoroughly mix and allow to double a second time.

Lightly oil a baking pan. Preheat the oven to 375°F.

Punch down the dough and spread onto the oiled baking pan. Allow to proof for 20 minutes. Lightly brush the top with olive oil and bake for 30 minutes, or until "Golden Brown" and hollow to the thump focaccia.