Rosemary Focaccia Bread

1 1/3 c. warm water (about 110 degrees)

2 tsp. sugar or honey

1 (0.25 oz.) pkg. active dry yeast

3 ½ c. all-purpose flour

¼ c. extra virgin olive oil, plus more for drizzling

2 tsp. *flaky sea salt, plus extra for sprinkling

2 sprigs fresh rosemary

Step 1: Add warm water and sugar to the bowl of a stand mixer with the dough attachment and stir to combine. Sprinkle the yeast on top of the water. Give the yeast a quick stir to mix it in with the water. Then let it sit for 5-10 minutes until the yeast is foamy.

Step 2: **Set the mixer to low speed and add gradually flour, olive oil and salt. Increase speed to medium-low and continue mixing the dough for 5 minutes. (If the dough is too sticky and isn't pulling away from the sides of the bowl, add in an extra ¼ cup flour while it is mixing.)

Remove dough from the mixing bowl and use your hands to shape it into a ball. Grease the mixing bowl (or a separate bowl) with olive oil or cooking spray, then place the dough ball in the bowl and cover it with a damp towel. Place in a warm location and let the dough rise for 45-60 minutes, or until it has nearly doubled in size.

Turn the dough onto a floured surface and roll it out into a large circle or rectangle until the dough is about ½-in thick. Cover the dough again with the damp towel, and let the dough continue to rise for another 20 minutes.

Preheat oven to 400 degrees. Transfer the dough to a large parchment covered baking sheet or press it into a 9x13-inch baking dish. Use your fingers to poke deep dents all over the surface of the dough. Drizzle a tablespoon or two of olive oil evenly all over the top of the dough, and sprinkle evenly with the fresh rosemary needles and sea salt.

Bake for 20 minutes or until the dough is slightly golden and cooked through. Remove from oven and drizzle with a little more olive oil, if desired. Slice, and serve warm.

*Flaky vs. fine sea salt: If you do not have flaky sea salt on hand, you can substitute fine sea salt. Just use about half the amount of salt.

**To knead the dough by hand, Complete step 1 in a large mixing bowl. Gradually stir in the flour, olive oil and salt until a shaggy dough begins to form. Turn the dough out onto a floured surface and knead by hand for 5 minutes until smooth, adding extra flour if the dough feels too sticky.