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NEW!



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FLAVORFUL FOCACCIA MAKES ONE 9" x 13" FOCACCIA

In just about an hour, you can enjoy soft and airy focaccia with a delightfully crisp crust — perfect on its own or as a delectable side.

YOU'LL NEED

DOUGH

- 4** TABLESPOONS (50g) OLIVE OIL, DIVIDED
- 1** YEAST PACKET, INCLUDED
- 1½** CUPS (340g) WATER, HOT (115°F to 120°F)

TOPPING

- 2** TABLESPOONS (25g) OLIVE OIL
- 1** ROSEMARY & SEA SALT PACKET, INCLUDED

DIRECTIONS

- 1. SPRAY** a 9" x 13" pan with non-stick spray, then add 2 tablespoons (25g) oil and spread across the bottom of the pan.
- 2. STIR** together mix and yeast in a large bowl. Add the hot water and 2 tablespoons (25g) oil then mix well to form a sticky dough. Let rest, uncovered, for 10 minutes.
- 3. TRANSFER** dough to greased pan. Flip dough to coat in oil. Press dough gently to the edges of pan. Let rise, uncovered, for 30 minutes. Meanwhile, preheat the oven to 425°F with a rack in the lower third.
- 4. DRIZZLE** dough with oil for topping and dimple dough with fingertips.
- 5. BAKE** for 20 to 30 minutes, until golden brown. Sprinkle the top with rosemary and sea salt. Let cool in pan for 5 minutes before transferring to rack to cool completely.



**MIX IT UP WITH
GOLDEN POTATO FOCACCIA**

You can turn this versatile focaccia into a fast and delicious no-hassle dinner or brunch dish by topping the dough with frozen hash browns. For the recipe: [BakeWithUs/MixItUp](https://www.kingarthurbaking.com/recipes/BakeWithUs/MixItUp)



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BAKER'S TIPS:



Notice those grams (g) in the ingredients? Those are for baking with a scale!

Weighing your ingredients is like having a superpower — it means more accurate results plus fewer dishes to clean.

Prefer to use a mixer or a different pan? Follow the QR code on back for more tips, techniques, and recipe inspiration.



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NET WT 18.4 OZ (1 LB 2.4 OZ) 522g



**READY IN
1 HOUR**

INCLUDES
FOCACCIA MIX
YEAST PACKET
ROSEMARY & SEA SALT

**JUST ADD
WATER & OIL**

Nutrition Facts

12 servings per container
Serving size **1/3 cup mix (44g)**

Calories	MIX		PREPARED	
	160	210		
	% Daily Value*	% Daily Value*	% Daily Value*	% Daily Value*
Total Fat	0.5g	1%	7g	9%
Saturated Fat	0g	0%	1g	5%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	0%
Sodium	400mg	17%	400mg	17%
Total Carbohydrate	32g	12%	32g	12%
Dietary Fiber	1g	4%	2g	4%
Total Sugars	1g		1g	
Incl. Added Sugars	1g	2%	1g	2%
Protein	5g		5g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	23mg	2%	23mg	2%
Iron	1mg	6%	1mg	6%
Potassium	66mg	2%	66mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: FOCACCIA MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), PIZZA FLAVORING [CHEDDAR CHEESE POWDER (MILK, SALT, CULTURE, ENZYMES), NONFAT DRY MILK, BUTTERMILK, SALT, NATURAL FLAVORS, GARLIC AND ONION POWDER, LACTIC ACID POWDER (LACTIC ACID, CALCIUM LACTATE), YEAST EXTRACT, SPICE], BROWN SUGAR, SEA SALT. YEAST PACKET: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID. ROSEMARY SEA SALT BLEND: ROSEMARY, PAPRIKA, SEA SALT.

CONTAINS: MILK, WHEAT.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | [KingArthurBaking.com](https://www.kingarthurbaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](https://www.kingarthurbaking.com/Allergen-Program)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

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