



Blitz Bread: No Fuss Focaccia

Warm, aromatic yeast bread, hot from the oven — with no kneading, AND in under 2 hours? Here it is. Add *Pizza Dough Flavor* for over-the-top flavor, and/or cheese powder to turn it into cheese bread.

Dough

5 tablespoons (60g) olive oil, divided
1½ cups (340g) water, warm
1¼ teaspoons (8g) salt
3¾ cups (398g) King Arthur Italian-Style Flour
1 tablespoon instant yeast
2 tablespoons (14g) Better Cheddar Powder
4 teaspoons Pizza Seasoning

Topping

1 tablespoon (13g) Garlic Oil, for drizzling
Pizza Seasoning for sprinkling

Use nonstick vegetable oil spray to lightly grease a 9" x 13" pan. Drizzle about 2 tablespoons (25g) of the olive oil atop the spray; the spray keeps the bread from sticking, while the olive oil gives the bottom crust great flavor and a bit of crunch.

Combine the remaining 3 tablespoons (35g) of the olive oil with the rest of the dough ingredients and beat at high speed with an electric mixer for 60 seconds.

Scoop the sticky batter into the prepared pan, cover the pan, and let it rise at room temperature for 60 minutes — it should be quite puffy, but not fragile-looking.

While the dough is rising, preheat the oven to 375°F.

Gently poke the dough all over with your fingers. Drizzle it lightly with Garlic Oil, and sprinkle with Pizza Seasoning, and/or the dried herbs of your choice, if desired.

Bake the bread until it's golden brown, 25 to 30 minutes.

Remove it from the oven, wait 5 minutes, then turn it out of the pan onto a rack. Serve warm or at room temperature.

Yield: one 9" x 13" loaf.



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