



# Big and Bubbly Focaccia

YIELD: ONE 9" SQUARE OR 10" ROUND FOCACCIA

*With its bubbly, bronzed top and tender, airy interior, our 2025 Recipe of the Year is the focaccia of the moment: It's lofty and light, deeply flavorful, and perfectly sized for the dinner table. For the absolute crispest, brownest focaccia, use our Fabulous Focaccia Pan.*

## INGREDIENTS

### DOUGH

3 cups (360g) King Arthur Unbleached All-Purpose Flour  
1½ teaspoons (9g) table salt  
1 teaspoon (5g) granulated sugar  
1 teaspoon (3g) SAF Instant Yeast  
1¼ cups (284g) water, warm (90°F to 110°F)  
1½ tablespoons (18g) Boyajian Garlic Oil

### PAN & TOPPING

2 tablespoons (26g) Boyajian Garlic Oil, divided  
generous 1 teaspoon Cyprus Flake Salt  
½ to 1 teaspoon Herbes de Provence, to taste

## INSTRUCTIONS

1. **For the dough:** Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. In a 3-Quart Storage Container, whisk together flour, salt, sugar, and yeast. Add water and garlic oil. Stir until thoroughly combined. Cover and set aside for 15 minutes.
2. Use a wet hand to grab a section of dough from one side, lift it up, and press it into the center. Repeat 8-12 times, working around the bowl. Once complete, flip dough over in the bowl so smooth side is up. Cover and let dough rest for 15 minutes.
3. Repeat bowl fold a second time. Cover and let rest for 15 minutes.
4. Repeat bowl fold a third time. Cover and let rest for 15 minutes.
5. Repeat bowl fold for fourth and final time; dough should feel strong. Cover and let rise at warm room temperature for 1 hour, until puffy and bubbly.
6. **For the pan:** Spray bottom and sides of a 9" square Fabulous Focaccia Pan or 10" cast iron skillet with nonstick spray. Cut a 3" x 16" strip of parchment and place snugly across bottom of pan with tabs overhanging edges. Grease with nonstick spray, then add 1 tablespoon (13g) garlic oil and tilt pan to spread evenly.
7. Gently transfer risen dough to pan, then gently but swiftly flip dough over so it's coated in oil; avoid deflating. Cover and let rise at warm room temperature for about 1½ hours, until marshmallowy and close to rim of pan.
8. Toward end of rise, preheat oven to 475°F with a rack in the lower third.
9. Once dough has risen, coat your fingers in oil. Starting at one end, press fingertips deeply into dough to create dimples. Repeat, working from one end to the other, spacing dimples about 1½" apart.
10. **For topping:** Drizzle remaining 1 tablespoon (13g) garlic oil over dough, then sprinkle evenly with flaky salt and Herbes de Provence.
11. Bake for 15-18 minutes, until deep golden brown.
12. Using parchment tabs as handles, lift focaccia out of pan and place on a wire rack. Turn off oven, remove parchment, and slide focaccia back into oven directly on oven rack for 5-7 minutes, until crisp. Return focaccia to wire rack to cool before serving.



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