# Cheesy Garlic Bread Focaccia

| SERVINGS | SERVING SIZE | EST. PROTEIN / SERVING | TOTAL / HANDS-ON |
|---|---|---|---|
| 8 (9 x 13 in) | 3 1/4 x 4 1/2 in | About 18 g | 2-2.5 hr / 30 min |

## Ingredients

- **420 g all-purpose flour**
- **340 g warm water**, about 100-110°F
- **9 g instant yeast**
- **8 g fine table salt**
- **81 g olive oil**, divided
- **56 g unsalted butter**
- **12 g fresh garlic**, finely minced
- **340 g low-moisture whole-milk mozzarella**, shredded, divided
- **50 g freshly grated Parmigiano Reggiano**, divided
- **8 g fresh parsley**, chopped, and **0.5 g dried oregano**
- **Nonstick cooking spray**, for the pan

## Directions

1. **Mix.** With the KitchenAid paddle, mix flour, water, yeast, salt and **40.5 g oil** on **speed 2 for 1-2 minutes**, until combined. Remove the bowl; the dough should be sticky.
2. **Stretch and fold.** Cover; rest **15 minutes**. Add **115 g mozzarella** and **half the Parmigiano Reggiano**. With a wet hand, stretch an edge up and fold over the center; turn the bowl and repeat on all four sides. Repeat twice, covering and resting **15 minutes between rounds**.
3. **Pan and rise.** Spray a **13 x 9-inch metal pan**; add **27 g oil**. Spread the dough; rest 10 minutes if it resists. Cover; rise **30-45 minutes**, until puffy and jiggly. Preheat to **375°F** near the end.
4. **Make herb butter.** Melt the butter with the remaining **13.5 g oil** over low heat. Add garlic; cook **1-2 minutes** without browning. Off the heat, stir in parsley and oregano. Divide equally between **two bowls**.
5. **Bake.** Dimple the dough; brush with **half the herb butter**, tucking garlic into the dimples. Bake **20 minutes**, until the top is set. Add the remaining **225 g mozzarella** and **Parmigiano Reggiano**; bake **8-12 minutes more**, until the cheese bubbles and the base is golden.
6. **Finish and cool.** Brush with the **reserved herb butter immediately after baking**; rewarm it if needed. Loosen the edges; rest **5 minutes** in the pan, then cool **15 minutes** on a rack before slicing.

## Store & Reheat

Cool completely; wrap. Refrigerate **up to 3 days** or freeze **up to 3 months**.

**Oven:**

**Thawed:** Thaw in the refrigerator. Preheat **350°F**. Unwrap; place one portion on a baking sheet. First check **8 min**; continue every **2-3 min** until the center reaches **165°F**.

**Frozen:** Preheat **350°F**. Unwrap; cover with foil on a baking sheet. First check **15 min**; uncover and continue every **2-3 min** until the center reaches **165°F**.

**Air fryer:**

**Thawed:** Thaw in the refrigerator. Preheat to **325°F**; select **Reheat**. Unwrap; use one layer in the basket. First check **4 min**; continue every **2-3 min** until the center reaches **165°F**.

**Frozen:** Preheat to **325°F**; select **Reheat**. Unwrap; use one layer in the basket. First check **10 min**; continue every **2-3 min** until the center reaches **165°F**.

# Pan Size Options

Pan dimensions are **length x width x depth, in inches**. Ingredient amounts are in **grams**.

| Ingredient / Detail | 9 x 5 x 2 1/2 | 8 x 8 x 2 | 13 x 9 x 2 |
|---|---|---|---|
| **Flour (g)** | 162 | 230 | 420 |
| **Water (g)** | 131 | 186 | 340 |
| **Instant Yeast (g)** | 3.5 | 4.9 | 9 |
| **Fine Salt (g)** | 3.1 | 4.4 | 8 |
| **Oil In Dough (g)** | 15.6 | 22.2 | 40.5 |
| **Oil In Pan (g)** | 10.4 | 14.8 | 27 |
| **Oil For Butter (g)** | 5.2 | 7.4 | 13.5 |
| **Butter (g)** | 21.5 | 30.6 | 56 |
| **Garlic (g)** | 4.6 | 6.6 | 12 |
| **Mozzarella In Dough (g)** | 44 | 63 | 115 |
| **Mozzarella On Top (g)** | 87 | 123 | 225 |
| **Fresh Parsley (g)** | 3.1 | 4.4 | 8 |
| **Parmigiano Reggiano (g)** | 19 | 27 | 50 |
| **Dried Oregano (g)** | 0.2 | 0.3 | 0.5 |
| **Servings** | 3 | 4 | 8 |
| **Serving Size (in)** | 3 x 5 | 4 x 4 | 3 1/4 x 4 1/2 |
| **Est. Protein / Serving** | About 18 g | About 19 g | About 18 g |

## Use Your Chosen Pan Size

1. **Measure and mix.** Use your pan's column, plus cooking spray. Follow page 1 for mixing, folding and rising; the loaf-pan batch can be mixed with a spoon.
2. **Cheese and butter.** Fold in **Mozzarella In Dough** and **half the Parmigiano Reggiano**; reserve the rest of both cheeses for topping. Make herb butter with **Oil For Butter**, butter, garlic and herbs. Brush **half before baking** and **half after**.
3. **Bake at 375°F.** For the **9 x 5** and **8 x 8** pans, check after **15-18 minutes**. Once the top is set, add topping cheese; bake **5-10 minutes more**, until melted and golden underneath. For the **13 x 9** pan, use page 1 times.