Plain Focaccia

SERVINGS	SERVING SIZE	EST. PROTEIN / SERVING	TOTAL / HANDS-ON
8 (9 x 13 in)	3 1/4 x 4 1/2 in	About 6 g	2-2.5 hr / 20 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
- **0.5 g flaky sea salt**, for the top
- **Nonstick cooking spray**, for the pan

Directions

1. **Mix.** With the KitchenAid **flat beater (paddle)**, mix flour, water, yeast, table salt and **40.5 g oil** on **speed 2 for 1-2 minutes**, until combined. Remove the bowl. The dough will be sticky; do not add flour.
2. **Stretch and fold.** Cover the dough and rest **15 minutes**. With a wet hand, gently stretch one edge up and fold it over the center. Turn the bowl a quarter-turn and repeat until all four sides have been folded. Repeat for **two more rounds**, covering the bowl and resting **15 minutes between rounds**.
3. **Prepare the pan.** Lightly spray a **9 x 13-inch metal baking pan**; spread **27 g oil** over the bottom. Gently transfer the dough and ease toward the corners. If it resists, rest 10 minutes before stretching again.
4. **Rise.** Cover and let rise for **30-45 minutes**, until puffy and jiggly; use these signs to judge readiness. Preheat the oven to **375°F** near the end.
5. **Dimple.** Press oiled fingertips deeply into the dough. Drizzle with the remaining **13.5 g oil** and sprinkle with flaky salt.
6. **Bake and cool.** Bake on the middle rack for **25-30 minutes**, until golden on top and underneath. Rest in the pan **5 minutes**; transfer to a rack. Cool at least **15 minutes** before slicing.

Store & Reheat

Wrap after cooling completely. Keep at room temperature **2 days**, or freeze **3 months**.

Oven:

Thawed: Preheat **350°F**. Unwrap; place one portion on a baking sheet. First check **5 min**; continue every **2-3 min** until warm throughout.

Frozen: Preheat **350°F**. Unwrap; cover with foil on a baking sheet. First check **10 min**; uncover and continue every **2-3 min** until warm throughout.

Air fryer:

Thawed: Preheat to **325°F**; select **Reheat**. Unwrap; use one layer in the basket. First check **3 min**; continue every **2-3 min** until warm throughout.

Frozen: Preheat to **325°F**; select **Reheat**. Unwrap; use one layer in the basket. First check **8 min**; continue every **2-3 min** until warm throughout.

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 On Top (g)	5.2	7.4	13.5
Flaky Sea Salt (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 6 g	About 7 g	About 6 g

Use Your Chosen Pan Size

1. **Measure and mix.** Use your pan's column, plus cooking spray. A **0.1 g scale** helps with small yeast and salt amounts. Follow the mixing, folding and rising instructions on page 1.
2. **Divide the oil.** Use **Oil In Dough** while mixing, **Oil In Pan** to coat the pan, and **Oil On Top** after dimpling.
3. **Bake at 375°F.** Start checking the **9 x 5** and **8 x 8** pans at **20 minutes**. Continue until golden on top and underneath, with the center set. The **13 x 9** pan usually takes **25-30 minutes**.