

DINNERLY



Garden Focaccia

Weekend Bakes



3h



2 Servings

If you're ready to level up your baking skills, a weekend baking adventure is just what you need! Did you know you can grow flowers in your oven? This focaccia is almost too pretty to eat, but once you smell that freshly baked bread, it'll be gone in no time. Even if you don't have much of a green thumb, we'll show you how to make it every step of the way. We've got you covered! (Serves 10—nutrition reflects 1 slice)

WHAT WE SEND

- ¼ oz instant yeast
- 4 (5 oz) all-purpose flour¹
- 1 bell pepper
- 2 scallions
- 1 red onion
- ¼ oz everything bagel seasoning²

WHAT YOU NEED

- olive oil
- sugar
- kosher salt
- all-purpose flour¹

TOOLS

- large (9x13-inch) baking dish

ALLERGENS

Wheat (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

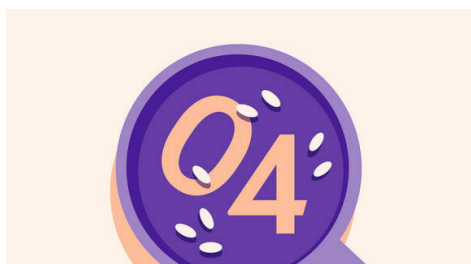
Calories 290kcal, Fat 7g, Carbs 46g, Protein 7g



1. Prep dough

In a medium bowl, whisk to combine **yeast**, **2 cups water**, **1 tablespoon oil**, and **2 teaspoons sugar**. Set aside at room temperature until mixture is foamy on top, 5–10 minutes.

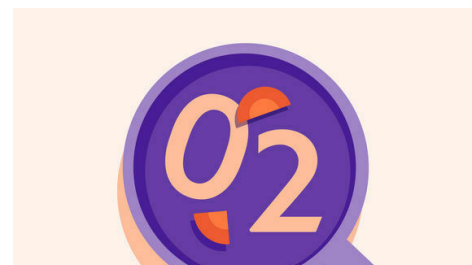
In a separate large bowl, mix to combine **all the flour** and **4 teaspoons salt**. Add yeast mixture; use hands or a wooden spoon to combine until no traces of flour remain.



4. Decorate

Cut any combination of **pepper**, **scallions**, and **onion** into desired shapes; discarding stem ends and pepper seeds.

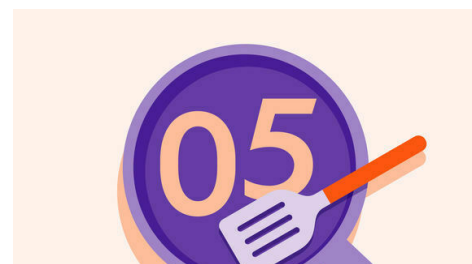
Once **dough** is proofed, use your fingertips to press and spread dough to cover entire baking dish, then press into dough to form dimples all over top. Arrange **veggies** on top of dough to create a design. Sprinkle with **everything bagel seasoning**.



2. Proof dough

Cover bowl tightly with plastic wrap, making sure edges are well-sealed. Let rest at room temperature for at least 8 hours (or up to 24 hours).

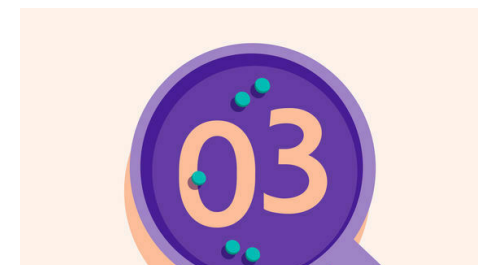
Place **dough** on a **floured** work surface; use **floured** hands to tuck dough underneath itself to form a tight ball. Pour **¼ cup oil** into a 9x13-inch baking dish. Add dough and turn to coat in **oil**; position seam-side down.



5. Bake & serve

Bake **focaccia** on center oven rack until top is golden-brown, **veggies** are lightly shriveled, and bottom is golden-brown when you lift up corners with a thin spatula, 30–35 minutes.

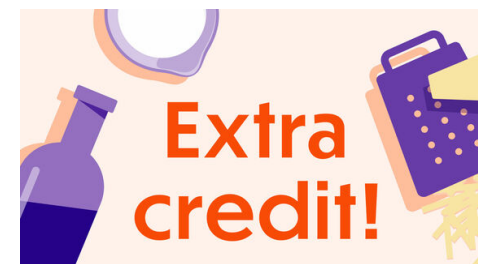
Allow **focaccia** to cool for 30 minutes before slicing and serving. Enjoy!



3. Shape dough & proof

Use your palms to gently spread **dough** to corners of baking dish (it's okay if dough doesn't fully stretch to edges). Cover tightly with plastic wrap or a clean kitchen towel. Let dough proof again at room temperature until very soft, puffy, and nearly doubled in size, 1½–3 hours.

Preheat oven to 500°F with a rack in the center, 1 hour before you start baking in step 5.



6. Get the water just right!

It's important for the water to be warm, about 100–110°F, when blooming yeast. Boiling hot water will kill the yeast, but if it's too cold or at room temperature, the yeast won't activate. If you don't have a thermometer, test the water temperature with your pinky finger—it should feel very warm but comfortable enough to keep your finger in the water.