



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.



PREP

7 mins

BAKE

25 to 30
mins

TOTAL

1 hr 32 mins

YIELD

one 9" by 13"
loaf

Ingredients

Dough

5 tablespoons (60g) olive oil, divided
 1 1/2 cups (340g) water, warm
 1 1/4 teaspoons (8g) salt
 3 1/2 cups (420g) King Arthur Unbleached All-Purpose Flour
 1 tablespoon instant yeast
 4 teaspoons (8g) Pizza Dough Flavor, optional
 1/4 cup (28g) Better Cheddar Cheese Powder, optional

Topping

1 tablespoon (13g) olive oil, for drizzling
 Pizza Seasoning, optional

Instructions

- ① Use non-stick 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.
- ② Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. 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.
- ③ 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.
- ④ While the dough is rising, preheat the oven to 375°F.
- ⑤ Gently poke the dough all over with your index finger.
- ⑥ Drizzle it lightly with olive oil, and sprinkle with pizza seasoning, and/or the dried herbs of your choice, if desired.
- ⑦ Bake the bread until it's golden brown, 25 to 30 minutes.
- ⑧ Remove it from the oven, wait 5 minutes, then turn it out of the pan onto a rack. Serve warm or at room temperature.

Tips from our Bakers

- ☆ To make cheese-stuffed bread, add 1 cup of your favorite cheese, diced or crumbled, to the dough once it's been kneaded for 60 seconds. Crumbled feta, diced cheddar or provolone, and coarsely grated Parmesan are all good choices.
- ☆ Want to make this bread with whole wheat flour? Substitute 1 1/2 cups (6 ounces) whole wheat flour for 1 1/2 cups of the all-purpose flour.

We're here to help. King Arthur Baker's Hotline: (855) 371 2253

