

## ONION FOCACCIA

From Beverly (Glasure) Dempsey

*This takes a while. Read all the directions before you start.*

In a heavy-duty mixer fitted with the regular attachment, sprinkle

- 1 tablespoon active dry **yeast** and
- 1 teaspoon of **sugar** over
- 1/2 cup **warm water** (105 - 115 degrees)

Let stand at room temperature until foamy, about 10 minutes

- Add:
- 1 **additional cup warm water**
  - 2 **teaspoons sugar**
  - 1/4 cup **olive oil**
  - 1 1/2 teaspoons **table salt**
  - 1 cup **flour**

Beat on medium speed until creamy, about 1 minute

- Add: 1 cup **flour** and beat on medium speed for 2 minutes  
Stir in: 1/2 cup finely **chopped yellow onion**

Switch to dough hooks. On low speed, beat in

- 2 **cups flour** (1/2 cup at a time) until a soft, shaggy dough forms that starts to pull away from the bowl sides.

Knead on low speed, adding flour 1 tablespoon at a time if the dough sticks, (I did NOT have to add any additional flour) until moist, soft, and slightly sticky, about 6 minutes. Cover loosely with plastic wrap and let rest for 20 minutes.

This next step uses another **1/4 cup of olive oil**. Line a heavy rimmed baking sheet with parchment (baking) paper and brush the paper lightly with olive oil. Turn the dough out onto the prepared sheet. (I used two round 'pizza' pans and each circle was about 12" across)

With oiled fingers, press and flatten the dough into an oval 1 inch thick. Cover loosely with oiled plastic wrap and let rise at room temperature until doubled in bulk, about 1 hour. It will be at least 2 inches thick.

With your fingertips, make deep indentations 1 inch apart all over the surface of the dough, almost to the bottom of the pan. Drizzle with remaining olive oil.

Cover loosely with plastic wrap and let rise at room temperature for 30 minutes.

Place a baking stone on the bottom oven rack and preheat to 425° Be sure to put that stone in before you start to heat your oven. It needs to be hot.

Sprinkle the bread lightly with **coarse sea salt**. Place the pan on the stone and bake until the bread is lightly browned. 20-25 minutes. Check the bottom and bake for a few extra minutes if it is pale. Slide the bread onto a rack. Serve warm or at room temperature, cut into squares or wedges.

This would be good dipping bread. It really is good, but takes a lot of rising time. The actual mixing is quick.

You can put whatever you want over the oiled dough. Some suggestions are:

1. Sprinkle with 1 1/2 Tablespoons finely chopped fresh rosemary, sage, basil, oregano, or summer savory BEFORE topping with oil and salt.
2. For olive and sun-dried tomato focaccia, sprinkle 1/2 cup pitted black olives and 1/4 cup chopped oil-packed sun-dried tomatoes over the dough before topping with oil and salt.
3. For cheese focaccia, sprinkle 1 cup crumbled Gorgonzola or 1 cup grated Parmesan or Asiago over the dough after drizzling with oil. Omit the salt.