

Bread Machine Olive Focaccia Bread

Use the dough setting of your bread machine. This recipe is designed for a two pound bread machine. Have all ingredients at room temperature (70°-80° F)

Always add wet ingredients before dry ones.

(Above 3,000 feet: Increase salt by 25% to keep the dough from sinking. It will rise slower than at sea level. Also, decrease yeast by 25% to keep bread from over rising.)

You will need:

- 9 oz water
- 3 tablespoons extra virgin olive oil for dough
- 3 cups bread flour
- 1 teaspoon salt
- 6-10 sliced Black Sheep Jalapeño stuffed olives, to taste
- 2-3 large cloves of Black Sheep Jalapeño garlic, finely chopped
- 1 & $\frac{3}{4}$ teaspoons active dry yeast

For final baking later you will need:

- 1-2 tablespoons or so extra virgin olive oil, enough to coat dough surface
- $\frac{1}{2}$ cup, or so, grated Parmesan or Romano cheese, or a blend of the two
- 2 - 9 X 13 " cake pans (we like glass ones)

Add water and oil to bread machine pan first, then all other ingredients, yeast last. Select the dough setting and start the process. Monitor the dough for the first several minutes of mixing to see if the sides of the pan need to be scraped down with a non-scratching spatula. Be sure all ingredients are combining well. You may need to add a little water if dough appears too dry, a sprinkle of flour if too wet.

When dough cycle is finished, divide dough into halves and place the halves in 2 separate 9 X 13 pans. Work dough gently into thick pancakes, about $\frac{1}{2}$ inch thick. It helps to spray your hands with PAM, or the like, prior to handling the dough. The two halves will probably not fill the pans. Cover with cloth towels, and let rise in a warm location for about 30 minutes. Pre-heat oven to 400° F.

When dough has risen, coat top of dough with the olive oil, and make finger tip sized indentations all over surface of dough. Sprinkle liberally with the grated cheeses. Don't worry if there is some oil in the bottoms of the pans. The oil will just make the crust of the bread a bit crunchier.

Bake at 400° for 15 - 20 minutes, or until crust begins to turn golden. Set aside to cool. Don't try to remove from pan until completely cool or it will collapse or break. Cut into squares and serve. Makes GREAT toast, cut in half like biscuits and lightly toasted!

Great with our Tapenade recipe!!!!