Honey Fig Focaccia



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes Cook Time: 30 minutes

Ingredients

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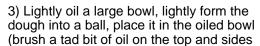
- __2-1/2 cups of All Purpose Flour
- __2 tsp of Active Dry Yeast
- __2 Tbsp of Olive Oil
- __1 tsp of Granulated Sugar
- 1 tsp of Salt
- __1 cup of Warm Water, about 110 degrees

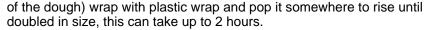
Fahrenheit

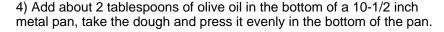
For the toppings:

__About 12 Figs, halved __3 Tbsp of Honey

- 1) Add the yeast and sugar to the water and set aside to proof for about 5 minutes.
- 2) In the bowl of a standing mixer, add the flour, salt, olive oil and yeast mixture and mix on medium speed for about 7 minutes or until the dough comes together and its nice and smooth.







- 5) Top the dough with the figs (cut side up) and drizzle the honey evenly over the top making sure to cover the whole surface. Cover the focaccia lightly with either a towel or plastic wrap and allow it to rest for about 45 minutes.
- 6) Preheat the oven to 350 degrees, bake the focaccia for about 30 minutes or until golden brown. Lightly brush a tad bit more honey around the edges as soon as it comes out, then let it cool to room temperature and dig in!

