Sheet Pan Focaccia

BREADS & DOUGHS

YIELD	ACTIVE	TOTAL	OVEN	PER SERVING
One 13×18 in focaccia, 24 pieces	30 min	≈3 h 45 min	475 °F (246 °C)	217 kcal · 450 mg Na · 6 g protein

EQUIPMENT
13×18 in half sheet pan · Parchment · Nonstick spray · 8 qt+ bowl or tub with lid

#	INGREDIENT	MASS	VOLUME	PROCEDURE
DOUGH				
1	Flour, all-purpose, King Arthur	1080 g	9 cups	Whisk the flour, salt, sugar and yeast together in the bowl.
	Kosher salt, Morton	27 g	1 tbsp + 2½ tsp	
	Granulated sugar	15 g	1 tbsp	
	Instant yeast	9 g	1 tbsp	
2	Water, *90–110 °F*	852 g	3½ cups + 1½ tbsp	Add the water and oil to the bowl. Stir until completely uniform, with no dry patches. Target dough temp is 82–86 °F. Cover and rest 15 min.
	Olive oil, extra-virgin	54 g	4½ tbsp	
3				Do 4 bowl folds, 15 min apart: with a wet hand, lift a section and press it into the center, 8–12 times around the bowl, then flip smooth side up. Then cover and rise at 70–75 °F until nearly doubled, 1 h.
PAN + BAKE				
4	Olive oil, extra-virgin	39 g	3 tbsp	Spray the pan. Line it with parchment overhanging both long sides, then spray the parchment. Add the oil and tilt to coat.
5				Slide the dough into the center and flip once to coat it in oil. Gently push it toward the corners; if it springs back, rest 15 min and try again. Cover and rise until jiggly and nearly to the corners, 1–1½ h. Toward the end, preheat oven to 475 °F (246 °C) with racks in the upper and lower thirds.
6	Olive oil, extra-virgin	39 g	3 tbsp	With oiled fingertips, dimple all the way to the bottom of the pan, ≈1½ in apart. Drizzle with the oil.
7				Bake on the lower rack until brown on top and golden in the crevices, 15–20 min. Broil 1–2 min on the top rack if it needs more color.
8				Lift out by the parchment and peel it off. Turn the oven off. Put the focaccia directly on the lower rack until the sides are golden and crisp, 5–7 min. Cool on a rack.

Source: King Arthur Baking (Big and Bubbly Focaccia), tripled
georgemain.com/recipes/breads-doughs/sheet-pan-focaccia

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Flour, all-purpose, King Arthur	1080 g	3,960	—	144
Kosher salt, Morton	27 g	—	10,800	—
Granulated sugar	15 g	58	0	—
Instant yeast	9 g	29	5	4
Olive oil, extra-virgin	132 g	1,167	3	—
Total		**5,214**	**10,807**	**148**
Per serving (1/24)		**217**	**450**	**6**

Nutrition: USDA FoodData Central: SR Legacy (olive oil, sugar, active dry yeast) and Branded Foods labels (King Arthur Unbleached All-Purpose Flour, Morton). Water and pan spray not counted.

NOTES

- Three times the 9 in Big and Bubbly Focaccia, about the same height. No flaky salt on top (add your own if you like; it isn't counted).
- Make ahead: after the folds, refrigerate 8–24 h. The pan rise then takes 2–3 h.
- Metal pan only. Best the same day.