



Bread Machine & Baking Videos with Ellen Hoffman

Gluten Free Focaccia

Ingredients:

375g Half and Half

1 egg

20g Grapeseed or any neutral oil or Olive Oil

70g honey

Put 1/3 of the *Rosemary in with the liquids. Save rest for top.

500g Caputo Fioreglut Gluten Free Flour or Gerbs All Purpose Gluten Free Flour (Check to see what's best for your allergies. Each will turn out different, but both work deliciously!)

8g salt

70g butter

8g SAF Instant yeast GOLD LABEL for sweeter doughs

*3 grams of fresh Rosemary washed and pulled apart. (You can use dried if you don't have fresh)

2 cloves of garlic, minced, and lightly sauteed

Olive oil for casserole

Put ingredients in according to your bread machine. Choose DOUGH course, and Press start. **DO NOT SET FOR GLUTEN FREE!!!!** Set two timers: one for 28 minutes and one for 44 minutes. Add the Garlic at the ADD beep. (If you want to sauté the garlic first, add with liquids instead.)



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These timers are for the Zojirushi Virtuoso Plus. If you are using a bread machine that does not have the 28-minute rest, warm your liquids first. When you press start, set a timer for 5 minutes. Scrape down sides with oiled spatula. **DO NOT ADD MORE FLOUR!** Let dough knead until the first rise begins. Do not let it rise.

Cancel and unplug bread machine. Do not go all the way through the Dough Course!

Prepare a rectangular casserole about 9x12" by brushing with olive oil.

Dump the dough into the oiled casserole and smooth with an oiled spatula. Preheat oven to 350 degrees. Dimple the dough with oiled fingertips. Top with freshly grated Parmigiana Reggiano, the rest of the Rosemary, and a bit of kosher salt if you like. Bake for 30 minutes or until the focaccia reaches 200 degrees. Cool, then cut and eat! Enjoy!