



Focaccia Bread

This soft and flavorful focaccia bread, made with whole-wheat flour and all-purpose flour with an Italian blend of herbs, offers a wholesome and aromatic addition to any school lunch tray.

Preparation Time: 1 day prep ahead

Cook Time: 20 minutes

CACFP Crediting Information:

1 piece provides 1 oz eq grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Preheat oven to bake: Conventional 400 °F. Convection 375 °F.
Yeast, active dry		1 Tbsp 2 tsp		3 Tbsp 1 tsp	2 Whisk active dry yeast, honey, and 2 ¼ cups lukewarm water in a medium bowl and let sit 5 minutes (it should foam). For 25 servings, use 2 ¼ cups of lukewarm water. For 50 servings, use 1 qt ½ cup of lukewarm water.
Honey		2 tsp		1 Tbsp 1 tsp	
Water		2 ¼ cups		1 qt ½ cup	
Flour, all-purpose, enriched (see notes)	8 ⅞ oz	2 cups	1 lb ¼ oz	1 qt	3 Combine flours with salt, basil, oregano and thyme in a large mixing bowl. Add yeast mixture and mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Flour, whole-wheat	8 ⅞ oz	2 cups	1 lb ¼ oz	1 qt	
Salt		2 tsp		1 Tbsp 1 tsp	
Basil, dried		1 tsp		2 tsp	
Oregano, dried		1 tsp		2 tsp	
Thyme, dried		1 tsp		2 tsp	
Oil, olive, divided		6 Tbsp		¾ cup	4 For 25 servings, pour 4 Tbsp extra virgin olive oil into a large mixing bowl. For 50 servings, use 8 Tbsp extra virgin olive oil. Reserve the remaining olive oil for step 6. Transfer dough mixture to large bowl and turn to coat in oil. Cover with plastic wrap and place in refrigerator until dough is doubled in size (it should look very bubbly and alive). Chill for at least 8 hours and up to 1 day. For a faster rise, let it rise at room temperature until doubled in size, which would be about 3-4 hours.
Pan-release spray, butter flavor		1 spray		1 spray	5 Generously spray a half sheet pan (18"x13"x1") with butter flavor pan release spray. For 25 servings, use 1 half sheet pan. For 50 servings, use 2 half sheet pans.
					6 Scrape dough from sides of bowl and transfer dough to prepared half-sheet pan. Pour remaining olive oil in sheet pan and turn dough to coat it in oil. Let rise, uncovered, in a dry, warm spot until doubled in size, at least 1½ hours and up to 4 hours.





INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Garlic, granulated		⅓ cup		¼ cup	7 To see if the dough is ready, poke it with your finger. It should spring back slowly, leaving a small visible indentation. If it springs back quickly, the dough isn't ready. (If at this point the dough is ready to bake but you aren't, you can chill it up to 1 hour.) Using gloves, lightly oil your fingers. Dimple focaccia all over with your fingers, creating deep depressions in the dough to the bottom of the pan. Sprinkle with granulated garlic and garnish with fresh rosemary leaves by placing leaves on bread dough.
					8 Bake the focaccia about 20 minutes or until it is puffed and golden brown.
Garnish: Fresh herbs: rosemary, basil, thyme (optional)					9 Remove from oven and cut each pan 5 x 5 (25 pieces per pan).
					10 Serve 1 piece (2 ½" x 3 ½").





NUTRITION INFORMATION

For 1 piece (2 ½" x 3 ½")

NUTRIENTS

AMOUNT

Calories

100

Total Fat

4 g

Saturated Fat

1 g

Cholesterol

0 mg

Sodium

187 mg

Total Carbohydrate

15 g

Dietary Fiber

2 g

Total Sugars

1 g

Added Sugars

0 g

Protein

3 g

Vitamin A

0 RAE

Vitamin C

0 mg

Calcium

8 mg

Iron

1 mg

NOTES

The food safety temperatures are based on the FDA Food Code. Some information included may be different in your state. Always check with your local regulatory authority (health department) or sponsoring organization (sponsor) for guidance on current food safety requirements in your operation.

Cooking Process #2: Same Day Service.

Flour measurements in grams:

25 servings: 230 grams

50 servings: 460 grams

YIELD/VOLUME

25 Servings

50 Servings

About 25 pieces

1 half sheet pan (18"x13"x1")

About 50 pieces

2 half sheet pans (18"x13"x1")

Source:

USDA Standardized Recipe Project — 2025

