

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.

CACFP Crediting Information:

1 piece provides 1 oz eq grains.



Preparation Time: 8 hrs

Cooking Time: 20 minutes

Makes: 6 servings

Ingredients

- 1 ¼ tsp active dry yeast
- ½ tsp honey
- ½ cup water
- 2 oz (¼ cup) flour, all-purpose, enriched
- 2 oz (¼ cup) flour, whole-wheat
- ¼ tsp salt
- ¼ tsp basil, dried
- ¼ tsp oregano, dried
- ¼ tsp thyme, dried
- 4 tsp olive oil, divided
- 1 can pan-release spray
- 1 tsp garlic, granulated

Directions

- 1** Preheat oven:
Conventional oven: 375 °F.
Convection oven: 350 °F.
- 2** Whisk active dry yeast, honey and ½ cup lukewarm water in a small bowl and let sit 5 minutes (it should foam or have a creamy appearance).
- 3** Combine flours with salt, basil, oregano, and thyme in a medium mixing bowl. Add yeast mixture and mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.
- 4** Pour 2 tsp olive oil into a large mixing bowl. Reserve the remaining olive oil for step 6. Transfer dough mixture to large mixing 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 dough rise at room temperature until doubled in size, which should be about 3-4 hours.
- 5** Generously spray an 8" x 8" square baking pan with butter flavor pan release spray.
- 6** Add remaining oil to the baking pan. Scrape dough from sides of bowl and transfer dough to the baking pan. Pour the dough into the bowl and turn the dough to coat it in oil. Let rise, uncovered, in a dry, warm spot until double in size, at least 1 ½ hours and up to 4 hours.

NUTRITION INFORMATION

1 piece

NUTRIENTS	AMOUNT
Calories	99
Total Fat	3 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	98 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

Directions continued...

- 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.) Use gloves, and lightly oil your fingers. Make small dimples into the dough with your fingers, creating deep depressions in the dough to the bottom of the pan. Sprinkle dough with granulated garlic.
- 8** Bake the focaccia about 20 minutes or until it is puffed and golden brown.
- 9** Remove from oven and cut 2 vertical lines and 1 horizontal line to get each serving to equal about 2 $\frac{2}{3}$ " x 4".
- 10** Serve 1 piece (2 $\frac{2}{3}$ " x 4").

NOTES

The food safety temperatures are based on Federal consumer food safety guidance. Some information 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.

Source:

USDA Standardized Recipe Project — 2025