

BERRY JAM FOCACCIA

INGREDIENTS

DOUGH

4½ c flour
2 tsp salt
1½ tsp sugar
1½ tsp instant yeast
2 c warm water
2 tbsp extra virgin olive oil

BLUEBERRY COMPOTE

4 c fresh blueberries
¼ c water
½ c sugar
juice of 1 lemon

LEMON GLAZE

2 c powdered sugar
1 pinch salt
1 tsp vanilla
1 tbsp milk
zest of one lemon

PREHEAT

Preheat oven to 475°.

BAKING DIRECTIONS

In medium bowl, whisk flour, salt, sugar, and yeast. Pour in warm water and olive oil, mix until flour disappears. Cover with towel and let sit 25 minutes.

With a wet hand, grab edge of dough and pull to center. Rotate the bowl and complete 10 folds. Let sit covered 15 minutes. Repeat 3 times. After last series let dough rise covered 1½ hours.

Oil 9 x 13" baking pan. Pour in dough and flip to completely cover dough in oil. Let rise 45 minutes.

Add ⅓ of the compote to top of dough, fold in half, and shape to pan. Repeat. Top with remaining compote. Use fingers to dimple dough. Let rest 15 minutes.

Bake 16-18 minutes until golden. Remove from pan and bake directly on rack 3-5 minutes.

Let cool, then drizzle with glaze.

BLUEBERRY COMPOTE

In a saucepan on med heat stir ½ blueberries, sugar, water, and lemon juice until mixture begins to boil.

After 10 minutes stir in remaining blueberries and cook 10 more minutes. Pour in bowl and let cool.

LEMON GLAZE

Mix powdered sugar, pinch of salt, vanilla, lemon zest, and milk. If needed thin, with a splash of milk.