

# GLUTEN-FREE FOCACCIA

**PREP TIME:** 5 MINUTES

**TOTAL TIME:** 31-33 MINUTES

**YIELD:** 1 - 9 x 13" focaccia

**SERVING SIZE:** 1 piece (85 grams)



## Ingredients:

Volume	Ingredient	Grams	Bakers %
3 cups	Ardent Mills Gluten-Free AP Flour	400	100
1 ½ tsp	Kosher salt	8	1.94
2 tsp	Double Acting Baking Powder	9	2.22
1 <sup>2</sup> / <sub>3</sub> tsp	Granulated sugar	7	1.67
4 tsp	Instant yeast	13	3.34
1.5 cups	Warm water	375	94
1 <sup>1</sup> / <sub>3</sub> tsp	Apple cider vinegar	5.5	1.39
1/8 cup	Extra virgin olive oil	33	8.33
	Total:	850g	

Please note: the nutritional information provided is preliminary and for the presented product only. Nutritional facts are subject to change based on the final working formula. The nutritional information contained herein is, to the best of our knowledge, correct. It is the user's responsibility to comply with the appropriate government standards and requirements for nutritional labeling. No warranties, expressed or implied, are made.

## Equipment:

Mixer: 4 Speed upright with a paddle attachment.

## Directions:

1. Combine flour, salt, baking powder, sugar and yeast in the bowl of a stand mixer with a paddle attachment on low speed for 15 seconds.
2. Add in the water, vinegar, and olive oil to the flour mixture and combine all ingredients on low speed for 2 minutes. Scrape halfway through if needed to ensure even mixing.
3. Once well mixed, cover the bowl with plastic wrap and set aside to proof for about 1 hour. About halfway through the proof time preheat the convection oven to 400°F.
4. Grease a 9 x 13" tray and add the proofed dough. Gently press out into a rectangle about 3/4 inch thick, then with the tips of your fingers press down into the dough to create focaccias classic dimples. Press all the way down to the pan.
5. For a tomato and olive version, top with kosher salt, coarse ground black pepper, Italian herbs, garlic powder, cherry tomatoes and sliced olives. Press toppings into the focaccia before baking.

## Baking:

Bake in a convection oven at 200°C (400°F) for 26 to 28 minutes.

Note: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. It No warranties, expressed or implied are made.

**For more information, please contact us at 888-295-9470 or visit [ardentmills.ca](https://www.ardentmills.ca)**

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