

# Cheese and Herb Stuffed Focaccia

YIELD: ONE 12" ROUND LOAF

*Baking this bread takes you halfway to dinner, needing only some soup or a salad to round out a comforting meal.*

## DOUGH

**3 1/2 cups (14 7/8 ounces) King Arthur Unbleached All-Purpose Flour**

**2 teaspoons instant or active dry yeast**

**1 1/2 teaspoons salt**

**2 tablespoons (1/2 ounce) grated Parmesan cheese**

**1/2 teaspoon garlic powder**

**1/2 teaspoon onion powder**

**2 tablespoons (7/8 ounce) olive oil**

**1 1/4 cups (10 ounces) water**

## FILLING

**1 cup (4 ounces) crumbled Gorgonzola or feta cheese**

**1 cup (4 ounces) shredded mozzarella**

**1/2 cup (3/4 ounce) fresh basil leaves, roughly chopped**

## TOPPING

**1 tablespoon olive oil**

**1/4 teaspoon large flake sea salt**

**1 to 2 teaspoons fresh rosemary sprigs**

**For the dough:** In a large bowl, combine all the ingredients, mixing well to form a smooth, slack dough. Place in a greased bowl, cover, and let rise for 1 1/2 hours, until quite puffy.

**To shape:** Turn the dough out onto a lightly greased or floured work surface, knead briefly, then divide it in half. Round each half into a loose ball, then cover and let rest for 10 to 15 minutes.

Lightly oil a deep-dish pizza pan or baking sheet. Roll one of the balls of dough to a 10" to 12" circle. Place on the prepared pan and top with the filling ingredients, leaving 1" of dough around the edge uncovered.

Roll the second ball of dough to a 10" to 12" circle and place it over the filling. Press the edges of the dough together firmly to seal the two circles.

Preheat the oven to 425°F.

Cover with greased plastic and let rise for 45 minutes, until noticeably puffy. Uncover the dough and drizzle with the olive oil. Dimple the top with your fingertips, then sprinkle with the large flake salt and rosemary.

Bake for 30 to 35 minutes, until golden brown. Remove from the oven and serve warm or at room temperature.

