

Focaccia is a type of Italian bread that is typically made with flour, salt, yeast, water, and olive oil. It is a simple bread to make.

To make focaccia, you will need:

- * 3 cups of flour
- * 1 1/2 teaspoons of salt
- * 1 1/2 teaspoons of yeast
- * 1 1/2 cups of water
- * 2 tablespoons of olive oil

To make the dough, combine the flour, salt, and yeast in a large bowl. Add the water and olive oil, and stir until the dough is smooth.

Punch down the dough, and divide it into two equal pieces. Shape each piece into a rectangle, and place them on a baking sheet.

Preheat the oven to 425 degrees F. Use your fingers to dimple the bread, and drizzle with olive oil. Bake the bread for 15-20 minutes.

Allow the bread to cool slightly before slicing and serving. Enjoy!