



Blue Cheese-Bacon Focaccia

READY IN



135 min.

SERVINGS



12

CALORIES



335 kcal

BREAD

Ingredients

- ☐ 1 package yeast dry
- ☐ 0.5 teaspoon pepper black freshly ground
- ☐ 0.5 cup cheese blue crumbled
- ☐ 4.5 cups flour all-purpose ()
- ☐ 0.5 teaspoon honey
- ☐ 1 tablespoon kosher salt
- ☐ 8 tablespoons olive oil extra virgin extra-virgin divided plus more for brushing
- ☐ 1 tablespoon rosemary leaves fresh
- ☐ 1 cup baking potatoes boiled mashed

- ☐ 5 ounces bacon thick-cut (4 strips)

Equipment

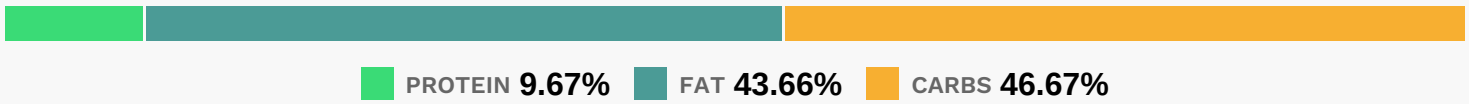
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ wooden spoon

Directions

- ☐ Dissolve yeast and honey in 1/2 cup warmwater (110°F–115°F) in a small bowl.
- ☐ Let situntil foamy, about 10 minutes.
- ☐ Combine 4 1/2 cups flour, salt, and pepperin a large bowl.
- ☐ Add the yeast mixture,6 tablespoons oil, potatoes, and 1 cup warm water.
- ☐ Mix with a wooden spoon until almost incorporated,then finish mixing with yourhands.
- ☐ Transfer dough to a floured worksurface and knead until smooth, 4–6 minutes,adding more flour by tablespoonfulsif dough seems very sticky (dough shouldbe soft and elastic).
- ☐ Brush a large bowl with oil; place doughin bowl. Cover with plastic wrap andplace in a warm, draft-free area.
- ☐ Let riseuntil doubled, about 1 hour.
- ☐ Meanwhile, heat a large skillet overmedium-high heat.
- ☐ Add bacon and cookuntil it is light golden but not crisp.
- ☐ Transferto paper towels to drain.
- ☐ Preheat oven to 425°F.
- ☐ Brush a 17x11x1"baking sheet with oil. Press dough into pan.Press with your fingertips all over, formingdimples.

- ☐ Drizzle remaining 2 tablespoons oil over.
- ☐ Bake focaccia for 10 minutes.
- ☐ Sprinklecheese over, then bacon and rosemary.Return to oven and bake until golden brown,12–15 minutes longer.
- ☐ Let cool for 10 minutesin pan. Slide bread onto a wire rack tocool completely. Slice into 2x1" pieces.

Nutrition Facts



Properties

Glycemic Index:22.59, Glycemic Load:27.83, Inflammation Score:-4, Nutrition Score:9.6017392174057%

Flavonoids

Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 335.33kcal (16.77%), Fat: 16.16g (24.87%), Saturated Fat: 4g (24.99%), Carbohydrates: 38.88g (12.96%), Net Carbohydrates: 37.25g (13.55%), Sugar: 0.47g (0.52%), Cholesterol: 12.01mg (4%), Sodium: 726.37mg (31.58%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.05g (16.11%), Vitamin B1: 0.48mg (31.78%), Selenium: 19.18µg (27.41%), Folate: 103.41µg (25.85%), Vitamin B3: 3.67mg (18.33%), Manganese: 0.36mg (17.84%), Vitamin B2: 0.29mg (17.09%), Iron: 2.44mg (13.55%), Phosphorus: 100.25mg (10.02%), Vitamin E: 1.44mg (9.59%), Fiber: 1.63g (6.52%), Vitamin K: 6.26µg (5.96%), Vitamin B6: 0.11mg (5.71%), Vitamin B5: 0.49mg (4.87%), Zinc: 0.7mg (4.7%), Copper: 0.09mg (4.61%), Potassium: 148.23mg (4.24%), Magnesium: 16.53mg (4.13%), Calcium: 40.49mg (4.05%), Vitamin B12: 0.13µg (2.13%), Vitamin A: 52.74IU (1.05%)