

Bacon Focaccia

Focaccia Dough:

- 500 g [Hayden's Flour Mill Artisan Bread Flour](#)
- 425 g water (use 400 g for other white flours, such as King Arthur)
- 75 g active starter (use 100 g for other white flours, such as King Arthur)
- 10 g salt

Topping:

- Bacon grease, warmed (for drizzling)
- 12 ounces bacon, cooked and chopped
- Ranch seasoning, to taste
- 8 oz (226 g) tub sour cream
- 4 oz/1 cup/115 g cheddar cheese, shredded or sliced

Other Ingredients:

- Bacon grease, solidified (for greasing the baking dish)

Directions:

- 1) **Mix** together the flour, water, starter, and salt. Mix for five minutes, until no dry bits of flour remain and gluten development has been initiated. Cover the dough with a lid, damp towel, or plastic cling wrap and let it rest for 30-60 minutes.
- 2) **Ferment and strengthen the dough:** Thirty to sixty minutes after mixing, begin four sets of folds, spaced thirty to sixty minutes apart. Use the shorter time for warmer room temperatures, and the longer time for cooler room temperatures. I prefer coil folds for this bread, as it is a fairly wet dough.
 - To coil fold the dough: Pull the dough up from the middle, stretching up as far as it will go. Then, fold the dough under itself in each cardinal direction before covering the dough and allowing it to rest once more.
- 3) **Bulk fermentation:** Allow the dough to rest until it has increased in volume by about 50% and is showing nice bubbles on top. This is about six hours in total at a room temperature of approximately 70-72 F.
- 4) **Shape:** Generously grease a 9X13 baking dish with bacon grease and dump the proofed dough into it. If needed, stretch the dough out slightly to mostly fill the container.
- 5) At this point, you can refrigerate the dough until the next day or let it rest once more until it is finished proofing.

- 6) **Final proof:** The next day, remove the dough from the refrigerator and let it rest until it is very puffy, bubbly, and filling up the pan. The dough should approximately double in size, 5-8 hours at 70 F. If you did not place your dough in the refrigerator, this will only take 3-6 more hours.
- 7) Preheat your oven to 450 F.
- 8) Meanwhile, cook and chop 12 oz of bacon, reserving the bacon grease for drizzling on top of the focaccia dough (make sure it has cooled down first).
- 9) Drizzle warm bacon grease all over the top of the focaccia bread. Sprinkle everything generously with ranch seasoning, then spread the cooked and chopped bacon all over. Dimple everything in.
- 10) **Bake** the focaccia for 30 minutes. The internal temperature should reach 200 F (93 C).
- 11) Poke holes all over the focaccia and pipe sour cream into them. You can use a piping bag or a ziploc bag with a small hole cut out of the corner to do this. Top the focaccia with cheddar cheese.
- 12) Place back in the oven and bake 5-8 minutes more, until the cheese is melted and bubbly.
- 13) **Cool** for 15 minutes before slicing.
- 14) Enjoy!