



## Sweet Cinnamon Focaccia with Cherries & Grapes

### Ingredients:

#### !Focaccia Dough

- 1 3/4 cups warm (105-110 degrees fahrenheit) water
- 1 1/2 tsp active dry yeast
- 3 1/2 cups plus 2 TB all-purpose flour
- 4 1/2 tsp coarse salt
- 2 TB plus 1/2 cup olive oil
- 1/2 C granulated sugar
- 1 tsp cinnamon

#### !Topping

- 1 C pitted, halved fresh cherries
- 1 C halved fresh red grapes
- 1 C halved fresh green grapes
- 2 TB olive oil
- 3 TB sanding sugar

### Directions:

#### !Make the dough

In a small bowl, combine 1/4 cup of the warm water with the yeast and let proof for about 5 minutes.

In a very large bowl, stir together all of the flour and salt, granulated sugar and cinnamon.

Make a well in the center.

When the yeast has proofed, pour it into the well along with the remaining

1 1/2 cups water and 2 TB of the oil, setting aside the remaining 1/2 cup of oil.

Using a plastic pastry scraper, gradually pull the flour into the yeast mixture, folding to mix, until a very wet dough forms.

Knead the dough in the bowl for 5 minutes by folding the dough over itself with the plastic pastry scraper while you turn the bowl.

Scrape the dough out onto a clean work surface.

Wash and dry the bowl.

Smear the bottom of the bowl with olive oil.

Scrape up the dough with the plastic scraper, return it to the bowl and turn to coat with the oil.

Cover with an oiled sheet of plastic wrap.

Let the dough stand in a warm place (at least 70 degrees fahrenheit) for about 1 1/2 hours or until the volume increases by 1 1/2 times.

!Make the topping

In a large bowl, toss the cherries and grapes with the olive oil.

!Continue

Coat a 17 by 12 inch rimmed baking sheet with nonstick cooking spray.

Add the 1/2 cup of olive oil.

Use a plastic scraper to turn the dough out onto the oiled baking sheet.

Flip the dough so that the oiled side is up.

Press the dough out to the edges of the pan with your fingertips until the dough fills the baking sheet and is dimpled all over.

If the dough contracts, set it aside for 10 minutes to relax, and try again.

Cover with oiled plastic wrap and let rise until puffy and increased about 1 1/2 times in bulk, 30-45 minutes.

Set the oven rack in the lower third of the oven and preheat oven to 450 degrees fahrenheit

Scatter the fruit over the dough and sprinkle with sanding sugar.

The dough will have deflated somewhat; set aside to rise again for 20 minutes.

Bake, rotating the sheet about two-thirds of the way through the baking time, until the focaccia is evenly golden on top and bottom, about 30 minutes.

Immediately, slide the focaccia onto a wire rack.

Cut into squares and serve warm or at room temperature.