

Spruce Tips and Caper Focaccia

Ingredients

- 1 tbsp. granulated sugar
- 2 ¼ tsp. active dry yeast (one package)
- 3 ½ cups all-purpose flour
- 1/3 cup olive oil (plus more, for top)
- 1 ½ tsp. table salt
- 1 clove garlic
- Spruce tips (Amount depends on size and type- I used 5 tips, but they were fairly long ones)
- 1 tbsp. capers
- ½ tsp. sea salt flakes (smoked sea salt flakes are excellent)

Steps

1. Add one cup of warm water to the bowl of your mixer, along with the sugar and yeast, and give a quick stir. Set aside for 10 minutes until the mixture is a foamy.
2. Make sure the dough hook is on your mixer, and add the olive oil and table salt to the bowl. Mix on low. Slowly add the flour until all of it is mixed in, and then let the mixer knead for 5-10 minutes. It should be fairly sticky but pulling away from the sides. Shape the dough into a ball, and place in an oiled bowl covered with a clean, damp kitchen towel. Put the dough in a warm place (I actually put it in my instant pot on the yogurt setting), until it has doubled in size (about an hour).
3. Prepare a baking tray with parchment paper. Turn the dough out onto a clean, lightly floured surface and punch it down. Use a rolling pin to roll the dough out about half an inch to an inch thick- I made mine a circle, but you can do a rectangular or more free-form bread if you prefer. Place on the prepared baking tray, cover with your damp kitchen towel, and let rest for another 20 minutes. During this second proof, clean your spruce tips and let dry. Mince your garlic.
4. At the end of the 20 minutes, preheat the oven to 400°F (200°C). Remove the kitchen towel, and push your fingers into the dough almost to the pan to create divots all over the surface. Sprinkle the minced garlic evenly over the dough, and add the spruce tips in little ½ inch sections (you can also sprinkle on some of the needles that fell off). Evenly spread the capers on the dough as well. Drizzle a tablespoon or two of olive oil over the bread, and sprinkle with the flaky sea salt.
5. Bake for about 20 minutes, until the bread is lightly golden. Remove from the oven, and enjoy!

