

🍴 SWEET FOCACCIA WITH FIG JAM 🍴

Prep Time: 10 min | **Cook Time:** 5 min | **Servings:** 8 | **Difficulty:** Easy | **Diet:** Gluten-Free/Vegan



Ingredients

- 225 g Gluten-free bread mix flour
- 150 ml Water at room temperature
- 10 g Extra virgin olive oil
- 1 Pinch of salt
- 8 g Instant yeast for savory cakes

How to make step by step

1 - Prepare the dough

- In a mixing bowl, combine the gluten-free flour, instant yeast, salt, olive oil, and water
- Knead everything together until you get a smooth, compact, but soft dough. It should not be sticky

2 - Roll out the dough

- Lightly flour your work surface
- Roll the dough to an even thickness (about 0.5 cm)

3 - Cut out the discs

- Using a round cutter or a glass, cut the dough into circles of your preferred size

4 - Fill with fig jam

- Place a small spoonful of fig jam in the center of each disc

5 - Seal the focaccia

- Place over each disc with jam another disc
- Press the edges firmly with a fork to make sure the filling doesn't escape during cooking

6 - Heat the pan

- Place a non-stick pan over medium heat and lightly grease it with a little olive oil

7 - Cook the focaccia

- Place the filled focaccia in the pan
- Cook for 2-3 minutes on each side, or until golden brown and slightly crisp
- The jam inside should become warm and gooey

8 - Serve and enjoy

- Remove from the pan and serve immediately while warm
- Optional: sprinkle with some powdered sugar on top before serving

👉 Video recipe: <https://www.youtube.com/watch?v=GL7JnXk9KEE>

💡 Tips & Variations

✓ **Add Crunch:** Mix in crushed walnuts, pecans, or sunflower seeds into the jam or onto the dough before folding or just during decoration for a satisfying texture.

✓ **Jam Variations:** Try other fruit jams like apricot, raspberry, or mixed berries, or add a pinch of cinnamon or cocoa for a warm, cozy flavor.

<http://www.healthyananddelicious.it> | <https://www.youtube.com/@HealthyanDelicious> | © Healthy and Delicious