



Caramelized Onion and Cheddar Focaccia with Pomegranate Molasses

YIELD: about 12 servings

TIME: 3 and ½ hours

INGREDIENTS

2 large or 3 medium yellow onions
10 g (1 and ½ tsp) salt, divided
375 g (3 cups) flour
7 g (2 tsp) instant yeast
300 g (1 and ¼ c) water
113 g (4 oz or 1 c) sharp cheddar, shredded
20 g (¼ c) olive oil, plus extra for coating pans and bowls
2 tsp pomegranate molasses

INSTRUCTIONS

1. Caramelize the onions: Slice the onions thinly and cook them with ½ tsp (3 g) salt in a large pan over medium-high heat. Stir often at the beginning and constantly toward the end of cooking. Cook until they are medium-brown, about 25 minutes. Set the onions aside in a bowl to cool.
2. Make the dough by putting the flour in the bowl of a stand mixer fitted with the dough hook attachment. Add the yeast to one side and the remaining 1 tsp (7 g) salt to the other side. Add the water and then mix on low speed for about a minute, until the dough starts coming together and there are no large patches of flour on the bottom of the bowl.
3. Increase the speed to medium-high and mix for 10–12 full minutes, until the dough pulls away from the sides and bottom of the mixer and forms a single mass on the hook.
4. Add half of the onions and cheese and mix again on medium-low for a minute or two until they are evenly spread throughout the dough.
5. Thoroughly oil a bowl and your hands, then lift the dough out of the mixer, place it in the bowl, and cover it. Leave it to rise until it has doubled in size, about 1 hour.
6. Once the dough has risen, pour 2 tbsp olive oil on a half sheet tray (mine is 13 x 18 inches) and move it around to coat the bottom and sides evenly. Oil your hands, then transfer the dough to the tray.
7. Gently stretch the dough all the way to the edges of the tray. If it doesn't fill those edges in, cover it with an oiled piece of plastic wrap, wait 10 minutes, and then stretch it again.
8. Cover the dough with an oiled piece of plastic wrap and let it rise until it doubles again, about another hour. It's ready to bake when it springs back halfway after you poke it with your finger.
9. While the dough is rising the second time, preheat your oven to 450°F and place a rack on the bottommost spot.
10. When the dough has finished rising, coat your fingers in olive oil and poke it all over, going all the way down to the bottom of the pan. This is called dimpling, and it's really fun!

11. Drizzle the bread with 2 tbsp of olive oil, then top it with the remaining onions and cheese, and drizzle with the pomegranate molasses.
12. Bake the bread on the bottom rack of the oven for 30–35 minutes. It is done when it looks deep golden brown on the edges and just before the onions start to look dark. Leave it to cool in the pan for 10 minutes, then remove it with a spatula and put it on a wire rack to cool the rest of the way.
13. Store any bread you don't eat immediately in an airtight container at room temperature. It will keep for a day. Slice the rest and put it in the freezer. Heat in a 400°F oven for 5–10 minutes to re-warm.

NOTES AND TIPS

I bake bread primarily based on weight measures, which is why the weight comes first and the volume measures are in parentheses. For the water to flour ratio, weight is much more accurate than volume!

If you cannot find pomegranate molasses, you can use balsamic glaze instead.

I use instant yeast. See the notes section in the recipe for [Crusty Garlic and Rosemary Rolls](#) for more information.

I recommend using a mixer for kneading this dough. It's very wet and sticky and would be quite difficult to do by hand.