



Pour 4 Tbsp. oil into the biggest bowl that will fit in your refrigerator. Transfer dough to bowl and turn to coat in oil. Cover with a silicone lid or plastic wrap and chill until dough is doubled in size (it should look very bubbly and alive), at least 8 hours and up to 1 day.

Generously butter a 13x9" baking pan (for thicker focaccia that's perfect for sandwiches) or an 18x13" rimmed baking sheet. Pour 1 Tbsp. oil into center of pan.¹⁴ Keeping the dough in the bowl, gather up edges of dough farthest from you and lift up and over into center of bowl. Give the bowl a quarter turn and repeat process. Do this 2 more times; you want to deflate dough while you form it into a rough ball. (Using a fork in each hand makes this process even easier and less messy!)

Transfer dough to prepared pan. Pour any oil left in bowl over the dough and coat it in oil. Let rise, uncovered, in a dry, warm spot until doubled in size, at least 1 1/2 hours and up to 4 hours. To see if it's ready, poke the dough with your finger. The dough should spring back slowly, leaving a small visible indentation. If it springs back quickly, the dough isn't ready. (If at this point the dough is ready to bake but you aren't, you can chill it up to 1 hour.)

Place a rack in middle of oven; preheat to 450°. Lightly oil your hands. If using a rimmed baking sheet, gently stretch out dough to fill (you may not need to do this if using a baking pan). Dimple focaccia all over with your fingers, as if you're aggressively playing the piano, creating very deep depressions in the dough.¹⁵ Drizzle with remaining 1 Tbsp. oil and sprinkle with sea salt. Bake focaccia until puffed and golden brown all over, 20–30 minutes.

Melt 4 Tbsp. butter in a small saucepan over medium heat. Remove from heat and grate in garlic (use 2 cloves if you're garlic-shy or up to 4 if you love it). Return to medium heat and cook, stirring often, until garlic is just lightly toasted, about 45 seconds. Brush garlic butter all over focaccia. If you don't want to serve the focaccia immediately, hold off on brushing so it remains crisp.

Shockingly Easy No-Knead Focaccia

12-15 SERVINGS Letting the dough do its first rise in the fridge overnight means improved flavor and ease of handling, but if you don't feel like waiting that long, leave it out at room temperature until doubled in size—three to four hours.

- 1 ¼-oz. envelope active dry yeast (about 2¼ tsp.)
- 2 tsp. honey
- 5 cups (625 g) all-purpose flour
- 5 tsp. Diamond Crystal or 1 Tbsp. Morton kosher salt
- 6 Tbsp. extra-virgin olive oil, divided, plus more for hands
- Flaky sea salt
- 4 Tbsp. unsalted butter, plus more for pan
- 2–4 garlic cloves

Whisk yeast, honey, and 2½ cups lukewarm water in a medium bowl and let sit 5 minutes. Add flour and salt; mix with a rubber spatula until a shaggy dough forms and no dry streaks remain.

¹²—If your bowl is wide enough, you can knead the dough once or twice inside it for ease before transferring to the work surface.

¹³—These are at their peak when they're warm out of the oven. Plan accordingly.

¹⁴—Buttering may seem like overkill (there's all that oil, right?), but it helps the focaccia unlatch rather than stick to the pan's bottom and sides.

¹⁵—Press your fingers all the way to the bottom of the pan when you dimple.