



Cast-Iron Skillet Bread with Rosemary Olive Oil

Description



Adapt this Skillet Bread to your own tastes and whims by substituting the Rosemary Fused Olive Oil with either the Basil or Jalapeño Fused Olive Oils, or Holiday Herb. Delicious!!

Ingredients:

- 1 T. sugar
- 1 C. warm water,
- 1 package active dry yeast
- 2 1/4 C. flour

- 2 t. any Olive Tap flavored [Sea Salt](#)
- 1/4 C., plus more for drizzling, The Olive Tap's [Rosemary Fused Olive Oil](#)
- Garlic, cheese, and fresh rosemary–OPTIONAL

Directions:

1. In a large bowl, dissolve sugar with 1/2 C. of the water. Check the temperature with a candy thermometer. When the temperature is around 110 degrees, sprinkle yeast on top and let sit for 5 minutes, allowing the yeast to 'proof' by becoming foamy.
2. Add the remaining 1/2 C. water, flour, 1/2 t. of the salt, and the 1/4 C. of Rosemary Fused Olive Oil. Stir with a wooden spoon until mixed well and a ball begins to form. Feel free to add more olive oil or flour as needed to achieve the right consistency.
3. On a floured surface, knead the bread well for about 5 minutes, adding extra flour as needed to keep it from sticking. Form the dough into a ball and coat well with the olive oil. Return it to the bowl and allow to rise for about an hour, lightly covered with a towel or plastic wrap.
4. Brush a 10" or 12" cast-iron skillet with olive oil. Press the dough evenly into the skillet. Score the top with the back of a knife blade and drizzle with Rosemary Fused Olive Oil and remaining salt. Add any optional ingredients, such as your favorite cheese, garlic slices, etc.
5. Allow to rise an additional 30 minutes and preheat oven to 400 degrees. Bake in hot oven for about 20-25 minutes. Remove and allow to cool slightly wire rack. Slice and serve warm with more olive oil!

Recipe and photo by Jennifer Thornton, Ohio

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