Tomato Olive Focaccia

3 2/3 cups bread flour

5 teaspoons yeast

1 teaspoon sugar

2 cups room temperature water

8 Tablespoons olive oil

3  1/2 teaspoons salt

1 cup cherry tomatoes, halved and seeded

1 cup Castelvetrano olives, halved and pitted

1 teaspoon oregano

3/4 teaspoon black pepper

Combine flour, yeast and sugar in bowl of standing mixer.

Drizzle in water while mixer is running and beat for 5 minutes.

Cover bowl and let rest 10 minutes.  Spread 2 T. oil in large bowl.

Sprinkle 2 t. salt over dough and knead for 5 minutes.

Scrape dough into oiled bowl.

Cover with plastic wrap and let rise 5-6 hours.

Mist a 9x13" pan with pam.  Pour 2 T. oil in center.

Pour dough in pan and allow to spread without pulling or stretching.

Scatter olives and tomatoes over dough.  Let stand for 20 minutes.
Brush tomatoes with 4 T. oil.  Sprinkle focaccia with oregano, 1 1/2 t. salt and pepper.

Bake 20-22 minutes in a 500 degree oven.  Cool 5 minutes on wire rack.

Remove from pan with metal spatula.

Cool 30 minutes before serving.