Focaccia

* 4 cups all-purpose flour
* 1 teaspoon salt
* 1 package fast-rising yeast
* 2 cups lukewarm water
* 4 tablespoons olive oil, divided
* 1 Tablespoon butter for greasing
* Cooking Spray

**Make the dough:** In a large bowl, whisk together the flour, salt, and instant yeast. Add the water. Using a rubber spatula, mix until the liquid is absorbed, and the ingredients form a sticky dough ball. Rub the surface of the dough lightly with olive oil. Cover the bowl with plastic wrap and place in the refrigerator overnight.

Preheat your oven to 425 degrees.

Grease a 9×13-inch pan with nonstick cooking spray.

Place dough into pan. Pour two tablespoons of olive oil over the dough. Using all your fingers, press straight down to create deep dimples. If necessary, gently stretch the dough as you dimple to allow the dough to fill the pan.

Bake for 25 to 30 minutes, until the underside is golden and crisp. Remove the pan from the oven and transfer the focaccia to a cooling rack. Let it cool for 10 minutes.