



Savory Cornbread Tart Crust

Make a meal by filling this tart crust with anything you like.

Yield: one 10" or 11" French-style tart

Ingredients

- 1 bag Pamela's [Cornbread & Muffin Mix](#) (12 oz.)
- 4 TBSP butter, chilled and cubed
- 4 TBSP cream cheese
- 6 to 8 TBSP cold water
- Equipment
- 10 or 11" tart pan with removable bottom

Directions

In the bowl of a stand mixer, combine Cornbread & Muffin Mix, butter and cream cheese, until small pea sized pieces are formed. Add 6 TBSP cold water while mixing. Mix until dough comes together. Add 1 TBSP water at a time until dough sticks around the paddle in large clumps.

Spray two pieces of parchment or plastic wrap. Put dough on bottom sheet and cover with second sheet. Pat and then roll dough to ¼" thick. Remove top sheet and place tart pan upside down on dough and trim around pan leaving 1½ to 2" extra dough. Flip with the aid of the second piece of parchment. Push dough into tart pan in an even layer and up the sides. Dough may crack; it patches very easily. Make sure the corner and sides have a thick, even dough so crust does not crack in the pre-bake. Once dough is pressed into tart shell, wrap in plastic, and chill at least 30 minutes or over night before baking.

Pre-heat oven to 350°. Place a cut to fit piece of parchment over the crust and fill with pie weights, beans or rice to weigh down crust or it will buckle on baking. Bake crust in the middle of the oven for approximately 20 minutes, then remove weights and parchment and bake another 8 to 10 minutes or until edges are starting to brown. Let cool on a rack until completely cool. Do not remove from tart pan until cooled to protect the edges from breaking. Fill and bake or wrap well and refrigerate or freeze.

Chef's Note: You can make appetizers in a mini-muffin pan; spread the dough with your fingers into the bottom and up the sides, add filling and bake about 20 minutes until crust is golden and filling is set (no need to pre-bake).

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