



RECIPE: DOUBLE BAKED CRUST (CHEESECAKE)

BATCH SIZE: 1X

YIELD: CRUST FOR 2 CAKES PLUS EXTRA

INGREDIENTS:

- 1 ¼ oz BUTTER, SOFTENED AT ROOM TEMPERATURE
- 1 ¼ oz DEMERARA SUGAR
- 6 oz MRS. LONDON'S VANILLA TART DOUGH, BAKED AND BROKEN INTO PIECES

**YOU MAY SUBSTITUTE SHORTBREAD COOKIES, VANILLA WAFERS OR GRAHAM CRACKERS FOR THE TART DOUGH*

TO MAKE CRUST:

- ON A MIXER WITH THE PADDLE ATTACHMENT, CREAM THE SOFTENED BUTTER ON MEDIUM SPEED FOR 2 MINUTES THEN ADD THE SUGAR AND MIX FOR ANOTHER 2 MINUTES
- ADD THE BROKEN PIECES OF TART DOUGH AND MIX SLOWLY FOR 30 SECONDS UNTIL IT RESEMBLES A STREUSEL OR CRUMBLE
- SPREAD MIXTURE ONTO A PARCHMENT LINED PAN AND BAKE AT 320°F FOR 15-20 MINUTES
- WHILE BAKING TURN THE MIXTURE OVER WITH A SPATULA FROM TIME TO TIME TO ASSURE THAT IT'S TOASTY THROUGHOUT
- ALLOW TO COOL TO ROOM TEMPERATURE BEFORE USING

TO ASSEMBLE CRUST:

- BUTTER BOTH 6" CAKE PANS
- CUT OUT 2 6" PARCHMENT CIRCLES AND LINE BOTTOMS OF BOTH PANS WITH THEM
- ADD 3 oz OF CRUMBLE TO EACH PAN AND SPREAD EVENLY TO COVER BOTTOMS