

# Caramelized Onion & Cheese Tart

10 servings

## CRUST

### Ingredients:

3 cups plain flour

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3 tsp baking powder

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3/4 tsp kosher salt

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1 cup whole milk

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1/3 cup olive oil

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3 tbsp unsalted butter, melted

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### Preparation:

Preheat the oven to 425°F.

In a medium bowl, stir together the flour, baking powder, and salt. Make a well in the center of the mixture.

In a measuring cup, whisk together the milk, olive oil, and melted butter.

Slowly pour the milk mixture into the well, stirring until just blended and the mixture comes together into a rough mass.

Turn out the dough onto a lightly floured work surface and roll out into a 12-by-18 inch rectangle.

Transfer the dough to a baking sheet.

Pierce the dough all over with a fork.

## **TOPPING**

### **Ingredients:**

3 tbsp unsalted butter

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3 tsp olive oil

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3 large red onions, thinly sliced

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1 ½ tbsp chopped fresh thyme

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1 ½ tsp sugar

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Kosher salt

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Freshly ground black pepper

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¾ cup crumbled blue cheese

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¾ cup crumbled fresh goat cheese

### **Preparation:**

In a large skillet over medium heat, melt the butter with the olive oil.

Add the onions and cook, stirring frequently, until softened and lightly browned, about 10 to 15 minutes.

Add the thyme, sugar, and salt and pepper to taste, reduce the heat to low, and cook, stirring frequently, until the onions are soft and caramelized, about 20 minutes.

Spread the onion mixture evenly over the dough.

Sprinkle with the cheeses and bake until the crust is golden and the cheese is bubbling, about 20 minutes.

Transfer to a wire rack and let cool a bit on the pan.

Cut into squares with a pizza wheel or a sharp knife and serve warm or at room temperature.