



Flan

1 cup sugar
1 – 14 oz. can evaporated milk
1 – 14 oz. can condensed milk
4 eggs
1 tsp. vanilla

- Add sugar to a heavy pan. Melt sugar at medium heat.
- Swirl pan as the sugar is melting being very careful not to burn it.
- Once all sugar has melted, increase heat and cook until amber in color.
- Pour caramel into a mold without scraping the pot.
- Preheat oven to 350 degrees.
- Place the rest of the ingredients in a bowl. Whisk until you have a uniform cream – about 3 to 4 minutes.
- Pour custard into the mold.
- Place mold in an oven proof dish with high sides. Fill it half-way with hot water.
- Place dish into oven and cook for about 1 hour.
- Remove flan from oven and cool down completely.
- Refrigerate for at least 1 hour.
- Place on a platter and serve. Enjoy!