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## **Easy Flan**

This recipe is very easy to make. All you have to do is place your four ingredients into a blender, blend and place into your pudding mold. Here is what you are going to need:

- 1 1/2 cups sugar
- 1/4 tsp butter
- Splash water
- 1 can evaporated milk
- 1 can condensed milk
- 4 eggs
- 1 tsp vanilla

Preheat oven to 325 degrees.

Place the sugar, butter and water into a heavy small pan. Melt the sugar, stirring the pan, until it gets a dark amber color. Do not burn the caramel!

Pour the caramel into a flan pan. Swirl it around the sides of the pan and set aside.

Place the milks, eggs and vanilla into a blender. Blend for 3 to 4 minutes until well mixed. Pour the mixture into the flan pan. Place flan pan in a large glass or ceramic baking dish and fill with about 1-2 inches of hot water. Bake for 45 minutes in the water bath and check with a knife just to the side of the center. If knife comes out clean, it's ready.

Remove and let cool. Cool the flan in refrigerator for 1 hour. Invert the pan onto a large plate, the caramel sauce will flow over the custard. Serve.