



Caramel Syrup for Flan

Makes enough for one flan

1 cup sugar

Place the sugar in a heavy bottom pan, on a burner on high. Shake the pan a little a couple of times. Lower the heat to low as soon as the sugar starts melting. Start swirling the sugar inside the pan – swirl, leave alone; swirl, leave alone – until all the sugar has melted. Let it brown to your preference. The darker the caramel, the more bitter the sugar will be.

Pour into a mold and allow cooling. Be careful not to burn yourself with melted sugar. It will damage and hurt you.