

Flan



Ingredients:

1. 3/4 cup sugar
2. 1/4 cup brown sugar
3. 14-ounce can sweetened condensed milk
4. 5-ounce can evaporated milk
5. 1 1/2 cups half-and-half, or 3/4 cup milk and 3/4 cup cream
6. 5 eggs
7. 1 tablespoon vanilla extract

Method:

1. In a heavy saucepan, bring sugars to a boil over medium-high heat. Mix together until melted and an even color. Put in a shallow, rounded bowl and set it aside to harden.
2. Heat oven to 350°F.
3. Combine milks in a large mixing bowl. Beat in eggs, one at a time. Add vanilla extract. Pour the mixture over the hardened caramel. Cover with buttered aluminum foil.
4. Place the bowl in a large roasting pan filled with water. Bake 1 1/2 hours, or until knife inserted comes out clean. Remove from oven and cool for 5 minutes.

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5. Flip over flan onto large round platter with a rim. The caramel should fall out with the flan and pool around it.

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