

Flan

Ingredients:

- 3 whole eggs
- 3 egg yolks
- 1 3/4 cups of sugar
- 2 cups of milk
- 1 cup condensed milk
- 1/2 teaspoon of vanilla extract

Procedure:

1. Heat the oven to 350°F.
2. Mix the yolks and the eggs and add 3/4 cup of sugar.
Mix until the mixture thickens.
In a pan mix the milk and condensed milk and warm up on low heat.
Add the milk slowly to the egg mix.
Mix as you add the two together.
3. In another pan, warm up on low heat the rest of the sugar until it is completely melted.
Mix as the sugar melts and continue to mix after it has melted.
The sugar will start to change color to a brownish color.
When this happens remove from the heat.
Pour the melted sugar (caramel) into an oven resistant container (pyrex or corningware).
4. The caramel should become hard almost immediately.
Once it is hard, all the mixture of eggs and milk.
Cover with aluminum foil and place the container in the oven in another container with water.
Keep it in the oven for 45 - 50 minutes.
5. The flan will be ready when you can insert a sharp knife into the center of the flan and it comes out clean.
6. Allow it to cool for a couple of hours.
Run a knife along all the edges and then turn the container upside down onto a large plate to get the flan out.