

Flan (Spanish Custard)

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#3 School

5 large eggs
1 can evaporated milk
1 can condensed milk
1 1/2 tablespoons vanilla extract
1/2 cup granulated sugar

Preheat oven at 350°F.

In an 8 in cake pan, melt the sugar over medium heat. Stir the sugar constantly to avoid burning until the sugar melts to a liquid. When sugar is melted remove from heat and make sure it covers the bottom, let it cool until it hardens.

In a large bowl whip the eggs slowly so that it doesn't create a lot of bubbles. Add the evaporated milk, condensed milk and the vanilla. Mix until well blended again slowly so that it doesn't create too many bubbles. Bubbles leave holes in the flan. Add to cake pan. You can fill it to the rim because it doesn't rise like a regular cake. Fill a larger pan with water about an inch or more, put the flan in the water and bake for an hour or until toothpick comes out clean.

