

Flan (Custard)

A- 1 cup sugar (to caramelize pan)

B- 8 eggs (yolks and whites blended)

2 cans (14 ounces each) condensed milk- undiluted

3 ½ cups of water

¼ ts vanilla extract

1- Preheat oven to 350

2- Caramelize a round 8 x 3 inch aluminum pan w/out tube, by melting 1 cup sugar , slowly, in the pan to a light gold. Swirl the pan to coat bottom and sides w/ caramel. Set on wire rack.

3- In a saucepan, mix gradually ingredients included in B strain.

4- Pour strained mixture into caramelized pan. Set pan in a large shallow baking pan containing about 1 inch of hot water. Bake a/b 1 hr. or until set and golden.

Remove pan from water bath.

5- Allow to cool on wire rack. Cover, and set in refrigerator. When ready to serve turn custard onto a platter.