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.