

Desserts

Angela's Flan

Who's Favorite

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Angela Alexdranda Burndorfer – My Mother made this for us and we continue to make it for our family.



Prep time ½ hour
Preheat oven to 325°F
Bake time 45 minutes
Refrigerate: 1 hour
Requires: Ramekins, Large glass or ceramic baking dish.
Serves 6

1½	cup	Sugar
½	cup	Sugar
6		Eggs (large)
14	Oz.	Sweetened Condensed Milk
2	13oz.	Evaporated Milk
1	Tsp.	Vanilla

You will need 6 ramekins or other specialty flan cookware and a large baking pan to put them in.

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Pour 1 1/2cup sugar in warm pan over medium heat. Constantly stir sugar until it browns and becomes caramel. Quickly pour approximately 2-3 tablespoons of caramel in each ramekin, tilting it to swirl the caramel around the sides. Reheat caramel if it starts to harden.

In a mixer or with a whisk, blend the eggs together. Mix in the milks then slowly mix in the ½ cup of sugar, then the vanilla. Blend smooth after each ingredient is added.

Pour custard into caramel lined ramekins. Place ramekins in a large glass or ceramic baking dish and fill with about 1-2 inches of hot water. Bake for 45 minutes in the water bath and check with a knife just to the side of the center. If knife comes out clean, it's ready.

Remove and let cool. Let each ramekin cool in refrigerator for 1 hour. Invert each ramekin onto a small plate, the caramel sauce will flow over the custard.