

# Perfect Flan

Perfect and perfectly easy flan (dessert)

## Ingredients

1 3/4 C white granulated sugar

6 egg yolks

2 whole eggs

2 cans (12 fl oz each) evaporated milk

2 teaspoons vanilla extract

PREHEAT OVEN to 350°F

This recipe makes 2 quarts, which is a LOT of flan.

Place 1 cup of the white sugar in a heavy saucepan and caramelize over medium heat. Swirl, but do not stir until it liquefies about 8 minutes, then use a wooden spoon and stir until smooth. Don't over caramelize or it will be bitter. Pour the molten sugar into a 2 quart mold ( I have used ovenproof bowls, any slope sided container will do. Tip the mold so the sugar coats the bottom and sides. Be careful, it is really hot! As an alternative you could do this in small ramekins for individual servings.

Whisk together the egg yolks, whole eggs, evaporated milk the remaining 3/4C sugar and the vanilla, blended but not frothy. Pour into caramelized mold (s) Cover tightly with foil to prevent the surface from overcooking and place the covered molds in a larger pan with 1 1/2" of hot water. Cook in the oven for 65 minutes, check for doneness by inserting a sharp thin knifeblade If it comes out clumpy, cook for 10 minutes more. If not clumpy, it's done. It should wobble in the middle, but it will continue to cook covered on a cooling rack. Refrigerate when cool. Overnight is preferred, but at least three hours in a cold refrigerator. Unmold into a lipped plate to catch the caramel. Large containers unmolded are served

on a platter with a serving spoon.