

Flan

Ingredients

- 6 1/3 cups whole milk
- 1.1 lb sugar
- 8 eggs (beaten)
- 1 tsp vanilla extract

Instructions

- Mix the milk, sugar and vanilla in a pan. Bring to a boil and then simmer until the milk is reduced by about half
- Let mixture cool
- When cold, add 8 eggs (previously beaten)
- In a flan pan, put sugar in the bottom and put it on medium heat. Sugar will start caramelizing so move it around to try to cover the entire pan. Make sure you do not burn the sugar.
- Put the flan mix in the flan pan and set the pan inside another container full of water
- Preheat oven to 350 degrees
- Put the container with water and flan pan in oven
- Cook for approximately 1 ½ to 2 hours
- Flan is ready when a knife or toothpick comes out clean
- Let it cool completely and then put in the refrigerator
- When very cold, take out of the flan pan
- Serve with whipped cream or dulce de leche