

Carmen's Flan (Caramel Custard)

Mom would make this for special occasions and it continues to be my favorite dessert. We love you Mom!!

Ingredients

1 12 OZ Can Evaporated Milk
1 14 OZ Can of Sweetened Condensed Milk
6 Eggs
½ Cup of Sugar
2 Tablespoons Vanilla Extract
Optional: 1 Teaspoon Lemon Juice



Caramel Topping

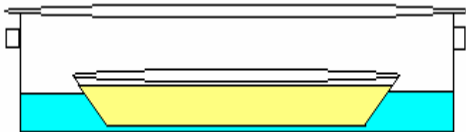
½ Cup of Sugar
2 Tablespoons water

Caramel Topping

In a skillet, place ½ cup of sugar and 2 tablespoons of water and mix well. Cook over medium heat until the sugar begins to melt and caramelize (amber in color). Next, pour the caramel coating into a 9" pie pan. Work quickly to coat at much as the pan as possible. Place this to the side as it cools.

Flan

Preheat oven to 350. Place all of the ingredients into a mixing bowl and blend thoroughly. Once blended, pour the mixture into the caramelized pan. Set the pan into another baking pan and then surround with water at least ¾ of the way. See picture below.



Cook uncovered for one hour. At 30 minutes, check the flan to make sure the top is not overly browning, if so cover with tin foil. A little browning is ok. After one hour, check the center of the flan with a knife. If the knife comes out clean the flan is done, if not cook a little longer and test again. After the flan has cooked, remove the pie pan from the baking pan and set aside to cool. Once the flan has cooled, refrigerate for three to four hours. Before serving, take a knife to separate the flan from the sides of the pie pan so that it will easily drop when flipped. Take a flat serving dish and place it over the pie pan and then very carefully flip the flan over and watch it drop. Be sure to keep the pie pan in place until most of the caramel has dripped away. Enjoy!