

# Pumpkin Flan

## Ingredients

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1/2 c Sugar  
12 oz Evaporated Milk  
14 oz Sweetened Condensed Milk  
5 Eggs  
1/2 t Ground Cinnamon  
1/4 t Ground Cloves  
1/4 t Ground Ginger  
1 t Vanilla Extract  
1 3/4 c Pumpkin Puree (or 15 oz.  
can)

## Instructions

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- 1.Preheat the oven to 350 degrees.
- 2.Add sugar to a 9-inch pie or cake pan. Bake until sugar is caramel colored, about 8-12 minutes. Swirl to cover the bottom of dish.
- 3.Using a blender, combine the remaining ingredients and pour on top of caramel.
- 4.Fill a roasting pan with enough water to come halfway up the sides of the pie dish. Bake until set, 60 minutes.
- 5.Transfer the pie dish to a rack to cool completely, about 45 minutes. Refrigerate until the caramel is set about 2 hours. Invert onto a plate before slicing.