

Cuban Flan

Ingredients

12 oz Evaporated Milk
14 oz Sweetened Condensed Milk
13 1/2 oz Coconut Milk
4 Eggs
1 t Vanilla Extract
0 pn Salt
3/4 c Sugar
2 T Water

Instructions

- 1.Preheat oven to 350 degrees, add your empty 9-inch cake pan in the oven to warm.
- 2.In a blender add evaporated milk, condensed milk, coconut milk, eggs, vanilla, and salt. Blend until frothy and well combined.
- 3.Pour water into a roasting pan that will go halfway up the side of the cake pan, set aside.
- 4.In a saucepan, cook the sugar and water over medium heat until the sugar becomes a deep amber color, about 15 minutes.
- 5.Working quickly, remove the empty pan from the oven, and pour in the now melted sugar. Swirl the pan around, so the sugar covers the entire bottom of the pan. Immediately pour the milk and egg mixture over the caramelized sugar. Insert the pan into the roasting pan with water.

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6. Return the roasting pan with flan to the oven, and bake for about 70 minutes or until a toothpick inserted into the flan comes out clean.

7. Remove the flan pan from the water bath, and set on a wire rack to cool. Once cooled completely, cover with plastic wrap and refrigerate overnight.

8. When you are ready to serve the flan, run a knife along the edge of the pan, place a rimmed serving platter over the pan, and invert it. The flan should fall easily, and the caramel sauce will coat the top and run along the sides. Serve immediately.