

INGREDIENTS

- 1 cup white sugar
- 6 large eggs
- 2 cans sweetened condensed milk
- 2 cans evaporated milk
- 1 tsp pure vanilla extract



PREPARATION

Preheat oven to 325 degrees, convection setting.

Pour 1 cup sugar in warm pan over medium heat stirring constantly until it browns and becomes caramel. Quickly pour approximately 2-3 tablespoons of caramel in each ramekin or all into a pie plate, swirling the caramel around the sides. Reheat caramel if it starts to harden. In a mixer blend the eggs together. Mix in the milks then the vanilla. Blend until it has a light and smooth consistency.

Pour custard into caramel lined ramekins. Place ramekins in a large glass or ceramic baking dish and fill until it comes to over halfway up the sides of the ramekins. Bake for 30 minutes in the water bath and check with a knife just to the side of the center. If knife comes out clean, it's ready.

Alternatively you can cover it with plastic wrap and bake it in the steam oven at 85 degrees for 1.5 hours. No water bath needed.

Remove and let cool in refrigerator for at least 1 hour.

Invert the flan onto a plate and the caramel sauce will flow over the custard.