

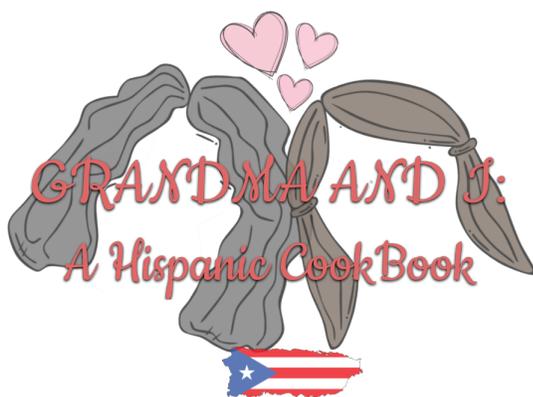
RECIPE

Flan



Ready in **1 hr**

Serves **16 people**



Ingredients

- 2 Cans Condensed Milk
- 2 Cans Evaporated Milk
- 5 Eggs
- 1 and a Little Teaspoon Vanilla Extract
- 1 Bar Cream Cheese
- 1 cup of Sugar
- Water

Preparation

1. Preheat Oven to 300 degrees.
2. In a Blender, blend Both the Milks, eggs, Vanilla and Cream Cheese.
3. In a separate Saucepan in Medium to High heat pour the sugar and stir until it turns into caramel. It should be a Golden Brown.
4. Pour the Caramel in the Pan. Move pan around so that caramel covers the entire surface.
5. Enter the contents of the Blender into the pan as well.
6. In a Bigger pan fill it with water about $\frac{1}{2}$ of the way and put into oven.
7. Put Flan into Oven on top of the Water. This is known as "Bano Maria" or in English Bain-Marie.
8. Leave for 45 minutes.
9. If done take out and chill.
10. ENJOY!

Tips

Caramel hardens Quickly! Try and cover pan as fast as possible! Don't worry if the flan seems too soft when you first take it out, once it is chilled it'll firm up a little!