Recipe for making a flan

Ingredients

For the flan:

one can (12oz) evaporated milk

one can (14oz) condensed milk

one tablespoon vanilla

1/2 Sugar cup

For the caramel:

A Sugar cup

Two tablespoons of water

First preheat the oven to 350 ° F and have on hand the pan you will use for the bain-marie.

Second place the sugar for the caramel in a frying pan over medium heat with the 2 tablespoons of water until it melts evenly.

Third cook until the caramel turns golden.

fourth pour it into the mold that you will use. Spread the candy around the fancy pan until it covers the sides of the pan. Let it cool.

fifth add the eggs and mix only for a few seconds. Then add the evaporated milk and mix. Add condensed milk and mix. Add the vanilla, sugar and continue mixing until obtaining a homogeneous mixture.

sixth strain and pour the mixture into the mold that you already have caramelized.

Seventh takes the oven to a bain-marie for 45 minutes.

eighth check that it is ready using a skewer stick or a fine knife. If they come out clean it means you are ready to go.

9th Take it out of the oven being very careful not to burn yourself and put it on a wire rack. Let cool at room temperature until completely cold.

Decimo unmold and take to the fridge until serving time.

Jineth Lizeth Garcia Castaño

Ficha: 2027023 Cocina