Sweet Flan

NIBBLEDISH CONTRIBUTOR

Ingredients

Caramelize: 1/2 cup granulated sugar

Flan:

⇒ 1 can condensed milk

⇒ 1 can evaporated milk

⇒ 2 – 16 OZ pkg. cream cheese

⇒ 3 beaten eggs

⇒ 1 TSP vanilla

Instructions

Preheat your oven to 350ºF

Caramelize sugar. Cook over medium heat until brown syrup is produced – constantly watch.

Pour into a 9" cake pan – a silicone one is great for this. Don't wait very long before pouring into the pan or your caramelized sugar will become taffy.

Mix together the flan ingredients. Make sure that the cream cheese is completely mixed in and that there are no lumps. Then, pour over the caramelized sugar in the cake pan.

Place cake pan into a roasting pan. Place in oven. Before closing the oven door, add ½ inch of water in the roasting pan to surround the cake pan placed in it.

Bake until firm - at least 1 hour. Jiggle the cake pan gently. If it looks like the middle is still liquid, keep baking until firm.

Turn out onto serving plate soon after it comes out of the oven and then chill.