Banana Flan

NIBBLEDISH CONTRIBUTOR

Ingredients

For the caramel:

1 cup sugar

1/2 cup water

For the custard:

2 1/2 cups half and half

1/4 cup banana liqueur

1/4 cup sugar

3 eggs

3 egg yolks

Instructions

For the carmel:

Dissolve the sugar in the water in a saute pan. Boil the syrup until it is a rich amber color.

Pour the caramel into custard cup (makes 6 to 8)

Swirl the caramel to coat the cup.

For the custard:

Combine all the ingredients and mix well, strain. Pour the strained custard into the prepared custard cups.

Bake in a bain marie in a preheated 325 degree oven until the custard is set and an inserted knife comes out clean (about 45 minutes to 1 hour).

Chill several hours befor unmolding and serve with fresh fruit.