

BAKED FLAN  
Submitted By Sully (Marie) Llanes

2/3 cups white sugar  
1 (14 oz) can sweetened condensed milk  
2 cups heavy cream  
1 cup milk  
5 eggs  
2 teaspoons vanilla extract

preheat oven to 350

In a small non stick saucepan, heat the sugar over medium heat. Shake & swirl to distribute sugar until it is dissolved and begins to brown. Lift the pan over the heat and continue to brown the sugar until it becomes dark golden. Slightly stir while cooking, but continual stirring causes the sugar to crystallize. Pour caramelized sugar into a 1 1/2 Qt casserole dish and swirl to coat the bottom evenly.

In a blender, combine sweetened condensed milk, cream, milk, eggs and vanilla. Blend on high for one minute. Pour over caramelized sugar. Place the filled casserole dish into a larger pan and add 1 inch of HOT water to the outer pan. Bake in preheated oven for 50 - 60 minutes or until set.