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COOKING CLUB

This Month's Recipe: **Homemade Flan — Caramel Custard**

Ingredient List

Gather these before our meeting if you would like to cook along! 😊

For Custard:

1. 3 whole eggs
2. 3 egg yolks
3. 1 can evaporated milk
4. 1 can sweetened condensed milk

For Caramel:

1. ½ cup sugar
2. A small amount of water

This recipe proportion will yield about 8 **servings.**

Flan Recipe

Step 1: Make the caramel

Add ½ cup sugar and a little water to a saucepan. Cook over medium heat until the sugar melts and turns a beautiful golden-brown caramel. Watch carefully so it doesn't burn.

Step 2: Prepare the custard

Beat together the 3 whole eggs, 3 egg yolks, evaporated milk, and condensed milk until smooth and well combined.

Step 3: Prepare the baking dish

Pour the hot caramel into the bottom of a smaller baking dish and quickly spread it around the bottom. The caramel will harden quickly—this is okay!

Step 4: Add the custard

Pour the custard mixture over the caramel.

Step 5: Bake in a water bath

Place the smaller baking dish inside a larger tray. Carefully pour hot water into the larger tray so it comes about halfway up the sides of the flan dish.

Step 6: Bake

Bake at 350°F for approximately 45 minutes, or until the flan is set but still has a slight jiggle in the center.

Step 7: Cool & flip

Let the flan cool completely. Run a knife gently around the edges, place a serving plate over the dish, and carefully flip it over so the caramel sauce flows over the custard.

The Result

Silky, creamy caramel custard with a beautiful caramel sauce. Simple, classic, and delicious!