

## Easy Caramel Flan

Makes 6 ramekins plus a bit more

- 300 g sugar, divided
- 6 large eggs, at room temperature
- 400g sweet condensed milk
- 700g evaporated milk
- 1 tsp vanilla

1. Preheat the oven to **160°C**.
2. Pour **200 g of the sugar** into a warm pan over medium heat.
3. Constantly stir the sugar while it heats until it browns and turns into caramel.
4. Immediately, and working fast but carefully, pour approximately 2 to 3 T of caramel into each one of the individual ramekins, tilting them so the caramel swirls around on the inside. If working with a big pan, add the caramel and cover the bottom and sides. Reheat the caramel in the pan if it thickens before you're done filling the ramekins.
5. Whisk all of the **eggs**. Add the **condensed milk** and **evaporated milk**, and mix well to incorporate
6. Slowly mix in the **remaining 100 g of sugar**, beating well.
7. Add the **vanilla** and mix thoroughly to make a silky mixture.
8. Pour the custard mixture into the caramel-lined dishes.
9. Place the individual dishes in a large baking pan with tall sides. Carefully pour hot water into the baking pan around the custard dishes to a depth of about 2 inches.
10. Cover the pan with foil and **bake the flan from 30-45 minutes (Check after 30 minutes and then every 5 minutes)**. Check with a knife inserted just off-center into one of the servings: If the knife comes out clean, the flan is ready. If not, leave it in the oven a few more minutes. If baking a whole flan, thump the side of the dish, and if it wobbles as one, the flan is ready. If it's wavy, it's not done yet and needs more time. If done, carefully take the flan dish or dishes out of the hot water.
11. Let the flans cool to room temperature, then place in the refrigerator for **at least an hour** before serving.
12. Leave flan in the dishes they were baked in until it's time to serve. To serve, run a knife around the edge of the dish and invert each individual dish onto a small plate, allowing the flan to drop out and the caramel sauce to flow over the custard.

