



Spanish Flan

Oscar · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

4 hrs 15 mins

Description

This flan is delicious its easy to make and everyone will love it

Ingredients

— - 1 cup white sugar - 3 large eggs - 1 (14 ounce) can sweetened condensed milk - 1 (12 fluid ounce) can evaporated milk - 1 tablespoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Melt sugar in a medium saucepan over medium-low heat until liquefied and golden in color. Carefully pour hot syrup into a deep 9-inch round glass baking dish
2. turning the dish to evenly coat the bottom; set aside. Beat eggs in a large bowl. Add condensed milk
3. evaporated milk
4. and vanilla; beat until smooth. Pour egg mixture on top of caramel in the baking dish; place in a deep roasting pan. Carefully pour in enough hot water to come 1 inch up the sides of the dish. Bake in the preheated oven until just set with a slight jiggle in the center
5. about 1 hour
6. checking after 55 minutes. Keep in mind the flan will continue to set as it cools. Remove from the oven and carefully transfer baking dish to a wire rack; cool to room temperature
7. then cover with plastic wrap to prevent a skin forming. Refrigerate for 3 hours or up to 3 days. To serve
8. run a knife around the edges of the dish; carefully invert onto a rimmed serving plate and let caramel sauce flow over flan. From the Editor This recipe was tested in our test kitchen and updated to include baking the flan in a water bath and not covering with foil.