
Mother's Day Flan

Description

Chef Ryan's mother's favorite dessert is Flan and he created this recipe for her. It's a great way to celebrate moms on their special day!

Total time: 2 hrs 30 min Yield: 6 to 8 servings

Ingredients

1 cup white sugar
1/3 cup water
3 eggs
3 egg yolks
14 oz sweetened condensed milk
12 oz evaporated milk
1 Tbsp vanilla extract

Prep Time: 40 min Cooking Time: 1 hr 50 min Total Time: 2 hrs 30 min

Instructions

Preheat oven to 350°. In a medium saucepan add sugar, water and cook over medium low heat until sugar has a golden color. Carefully pour hot syrup into a 9 inch round glass baking dish, turning the dish to evenly coat the bottom and sides. Set aside.

In a large bowl, beat eggs and egg yolks, add condensed milk, evaporated milk, vanilla and mix until smooth. Pour egg mixture over the caramelized sugar. Cover with aluminum foil. Place the filled glass-baking dish into a larger pan and add 1 inch of water to the outer pan making a water bath. Bake for 1 to 1.5 hours. (Time will depend on your oven) bake until the center of the flan is set but still slightly jiggly. Also, use the toothpick method to test doneness, if it comes out clean, the flan is cooked. Let cool completely and refrigerate for 1 hour to set.

To serve, run small sharp knife around flan to loosen. Turn over onto a serving plate. Shake gently to release flan. Carefully lift the glass dish allowing caramel syrup to run over flan. Enjoy!

Recipe brought to you by:

Chef Ryan Covert