

## CINCO DE MAYO

### CARAMEL FLAN

Flan is a traditional dessert in Mexico and it is very tasty.

Preheat oven to 325.

Heat a ring mold in the oven for 10 min., until hot

Heat  $\frac{1}{2}$  cup sugar in a heavy skillet on med. Heat 5 to 8 min. or until the sugar is melted and deep amber. Stir; do not allow to burn!

Immediately pour sugar into mold. Holding mold with pot holder, quickly rotate and tilt to cover the bottom and sides with the melted sugar. Place mold on wire rack.

Combine 2 cups  $\frac{1}{2}$  &  $\frac{1}{2}$  and 1 cup milk in a heavy sauce pan. Heat until almost simmering; remove. Add another  $\frac{1}{2}$  cup sugar and 1  $\frac{1}{2}$  tsp. vanilla. Stir until sugar dissolves.

Lightly beat 6 eggs plus 2 egg yolks until blended but not foamy. Gradually add milk mixture and pour entire blend into the mold.

Place mold in large baking pan. Add hot water to the pan to a depth of  $\frac{1}{2}$  inch. Bake 35-40 minutes until an inserted knife comes out clean. Remove mold from water, let cool on wire rack 30 min. Refrigerate 1-2 hrs. Run knife around all edges, cover with a serving plate and invert the mold. This is delicious and people will be so impressed!!