

LECHE FLAN

Thanks to Alexis Santiago, *BOWA*



INGREDIENTS

- 1 cup light brown sugar
- 1/4 cup water
- 10 - 12 egg yolks
- 1 can condensed milk
- 1 can evaporated milk
- Aluminum pans
- Cheesecloth



RECIPE NOTE

You can find leche flan pans online or in stores with the disposable baking pans. This recipe will fill 3 - 4 oval pans.



PREPARATION

1. Preheat oven to 375 degrees.
2. In each aluminum pan, place 3 tablespoons of brown sugar.
3. One at a time, use tongs to constantly move the pan over a hot burner until the sugar is melted and golden. Ensure sugar is evenly distributed before taking off the heat. Allow the caramel to cool and harden. Repeat.
4. In a medium-sized bowl, combine egg yolks, evaporated milk, and condensed milk. Gently stir.
5. Strain the mixture through a cheesecloth, then pour into prepared pans.
6. Cover pans individually with foil and arrange in a wide oven-safe dish. Add about 1 inch of water to the bottom of the dish.
7. Bake for 50 to 60 minutes, or until a toothpick comes out clean.
8. Remove from oven, allow to cool, and place in refrigerator to set.
9. To serve, slide a knife around the edges of the pan before flipping over onto a serving plate.
10. Serve chilled.