

## Annette's Flan

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
sugar	¾ cup	
water	¼ cup (2 oz)	
sweetened condensed milk	1 can (14 oz.)	
evaporated milk	1 can (12 oz.)	
eggs	5	
vanilla extract	2 tsp	
cream cheese	8 oz.	softened

- Cook the sugar and water in a sauce pan, stirring constantly, until it becomes a light brown syrup, 5 to 7 minutes. Do not burn.
- Pour into a flan mold or ramekins while turning the mold to evenly coat the bottom. Note that the syrup will harden quickly, so work quickly.
- In a blender, add all ingredients from sweetened condensed milk to cream cheese. Blend until no lumps of cream cheese remain.
- Pour from blender into flan mold or ramekins.
- Place flan mold or ramekins into a larger pan, like a lasagna pan, and pour enough water into the larger pan to come half-way up the sides of the flan mold or ramekins.
- Bake flan mold at 350 degrees F for 1 hour or ramekins for 35 minutes.
- Leave in water bath for 10 minutes, then remove carefully and place onto a cooling rack.
- Cool completely before cutting or turning out of mold. If you turn out onto a plate, the syrup should cover the top.

**NOTE:** This is what mother lived on for a while after her jaw replacement surgery. Her cancer surgeon at Jackson Memorial, Dr. Robinson, loved this flan too. When Dr. Robinson would see me walking down the corridor carrying something, he would ask, "Is that FLAN?"