

1. Flan - Caramel Custard

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Yield

3 servings

Ingredients

1/4 cup sugar
2 eggs
1 cup milk, 1/4 cup sugar
1/2 teaspoon vanilla extract
1/16 teaspoon salt

Directions

1. Preheat oven to 350 degree Fahrenheit.
2. Heat 1/4 cup sugar over medium heat until sugar melts and becomes golden brown. Quickly pour caramelized sugar into 3 cups.
3. Blend 2 eggs; 1 cup milk, the 1/4 cup sugar, 1 teaspoon vanilla extract, and 1/16 teaspoon salt. Pour the mixture into the 3 cups.
4. Put the glass cup into a baking pan with 1" hot water and bake at 350 degree Fahrenheit for 1 hour.