



Caramel Flan

Ingredients:

- 1 cup sugar
- 1/4 cup water
- 1 package (8 ounces) cream cheese, softened
- 5 large eggs, room temperature
- 1 can (14 ounces) sweetened condensed milk
- 1 can (12 ounces) evaporated milk
- 1 teaspoon vanilla extract

Directions:

- **1.** In a heavy saucepan, cook sugar and water over medium-low heat until melted and golden brown, about 15 minutes. Keep the lid on, to prevent sugar from going up the sides of the pan; add additional water if necessary. Check the pan and shake every now and then once boiling. Quickly pour into an ungreased 2-qt. round baking or souffle dish, tilting to coat the bottom; let stand for 10 minutes.
- **2.** In a mixing bowl, beat the cream cheese until smooth. Beat in eggs, 1 at a time, until thoroughly combined. Add remaining ingredients; mix well. Pour over caramelized sugar.
- **3.** Place the dish into a larger baking pan. Pour boiling water into larger pan to a depth of 1 in. Bake at 350° for 50-60 minutes or until center is just set. (mixture will jiggle).
- **4.** Remove dish from the larger pan to a wire rack; cool for 1 hour. Refrigerate overnight.
- **5.** To unmold, run a knife around the edges and invert onto a large rimmed serving platter. Cut into wedges and spoon some sauce over each serving.
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