

# Caramelo Covered-Dish Luncheon

## Mexican Flan

Recipe adapted from Cooks.com  
copies

Distribute only 10

Serves 8

### Shopping list:

- sugar
- 14 oz. can sweetened condensed milk
- milk
- eggs
- almond extract
- vanilla

### Ingredients:

- ½ granulated sugar
- 1 14 oz. can sweetened condensed milk
- 1 cup milk
- 3 large eggs
- 3 large egg yolks
- ½ teaspoon almond extract
- 1 teaspoon vanilla

### Method:

1. Melt sugar in a small saucepan over moderate heat, stirring frequently until sugar is a dark, caramel-colored liquid.
2. Remove from heat and pour into a 4-cup bowl or mold. Quickly turn bowl or mold to coat bottom and sides with caramel. Let cool so caramel hardens.
3. Heat oven to 325° F.
4. Put condensed milk, milk, eggs, egg yolks and flavorings into an electric blender. Cover and blend well. Pour mixture into caramel-coated bowl or mold.
5. Put bowl or mold in a larger pan filled with water to the depth of ½ inch. Bake for 1 hour. Take out of oven and remove bowl/mold from pan with water.
6. Cool and then refrigerate for up to two days.
7. **To serve:** Cover bowl/mold with an inverted serving platter. Hold bowl/mold and platter together and turn them over. Lift off mold. Caramel will cover flan as a liquid sauce.