



Ingredients

- 1 can of condensed milk*
- 1 can of evaporated milk**
- 6 eggs
- 1 teaspoon of vanilla
- 1 cup of sugar
- 2 tablespoons of water

Instructions

- In a medium-size saucepan place the sugar and water, bring to a boil in a high heat until sugar dissolves, when sugar dissolves reduce heat and keep boiling until the syrup gets a light brown-caramel color. This will take about 10 minutes. Pour the caramel in your oven proof pan, swirling the caramel to cover the bottom of the pan evenly. Let cool.
- Place the rest of the ingredients in a blender and process until you have a smooth mixture.
- Pour mixture slowly into prepared pan and cover with aluminum foil. For the hot bath. Place the pan inside a large baking pan. Add warm water to the pan until it reaches about 3/4 inch.
- Bake in a preheated oven at 325 degrees for about 50 minutes or until flan looks firm as in the picture below. Flan will keep cooking while it cools, so do not let longer in the oven. Let it cool.4. Once the flan has cooled run, a knife between the flan and baking pan.
- Place a large serving plate on top of the pan and invert with a quick move to avoid any liquid caramel to spill from the pan. Slice, serve and enjoy.

Notes

* Sweetened condensed milk according to the can is measured by weight at 14 OZ/397grams, about 300 ml., this will be about 1 1/4 cup.

** The Evaporated milk has 12 fluid ounces that equal 1 1/2 cups. (354ml)