THE J.M. SMUCKER Co

Easy Leche Flan

Prep Time	Cook Time	Serves	Difficulty
20 mins	1 hr 5 mins	12	N/A

Ingredients

- **Flan:**
- 5 eggs
- 1 can (354 mL) **Carnation®** Evaporated Milk, Regular, 2% or Skim

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- 1 can (340 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- 1 tbsp (15 mL) vanilla extract
- **Caramel:**
- 1/3 cup (75 mL) sugar
- 1 tsp (5 mL) lemon juice
- 1 1/2 tbsp (22 mL) water

Directions

Step 1:

Preheat oven to 350°F (180°C).

Step 2:

Caramel: combine sugar, lemon juice and water in medium sized heavy saucepan. Heat over medium heat stirring occasionally, until sugar starts to turn golden. Immediately remove from heat as it will continue to brown. Very carefully pour hot caramel into 9” (27 cm) metal cake pan.

Step 3:

Carefully pour egg mixture over caramel in pan, being careful not to splash as caramel is hot. Place round cake pan in large, deep rectangular pan. Add water to pan, filling halfway up the side of the cake.

Step 4:

Place in preheated oven and bake 60-65 minutes or until still slightly jiggly in centre. It will continue to set as it cools. Serve warm or refrigerate until ready to eat.

Images

