

Spanish Flan

1½ cups sugar
6 egg yolks
1 can sweetened condensed milk
1 can evaporated milk
1 cup milk
1 Tablespoon vanilla essence
Preheat oven to 350°F.

In a saucepan, place sugar and melt sugar until a deep amber color. Pour mixture into bottom of 9-inch glass or ceramic pie pan and coat sides. Let cool.

In a bowl, stir egg yolks and then add all the milks and vanilla. Mix batter well. Pour mixture into caramelized sugar-coated pie dish.

Place dish in large roasting pan or baking pan. Add enough hot water to come halfway up sides of pie dish. Bake flan in water bath for 1 hour, until set in center. Let cool, then cover and chill overnight. (Can be made two days ahead. Keep chilled.)

To serve

Allow flan to come to room temperature. Run a sharp knife around the edge to loosen. Place serving plate that is slightly larger than the pie pan on top of the pie pan and flip upside down. Gently remove the pie pan and cut the flan into wedges to serve.

Makes 8 to 10 servings.