

Flan



Ingredients:

- $\frac{3}{4}$ cup sugar
- $\frac{3}{4}$ cup sugar
- $1 \frac{1}{2}$ tsp vanilla
- 6 eggs
- 1 quart whole milk

Steps:

- Carmelize $\frac{3}{4}$ cup sugar in pan.
- In a separate bowl beat six eggs until lemon colored. Add $\frac{3}{4}$ cup sugar, 1 quart milk (whole), and $1 \frac{1}{2}$ tsp vanilla. Mix thoroughly.
- Pour mixture into pan (on top of the caramelized sugar).
- Bake at 325 degrees for 1 hour (or longer) until knife inserted in flan comes out clean.