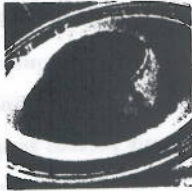


# CREAMY CARAMEL FLAN

MAKES 8 SERVINGS



Prep Time: 15 minutes

Bake Time: 25 minutes

$\frac{3}{4}$  cup sugar

4 eggs

$1\frac{3}{4}$  cups water

1 (14-ounce) can EAGLE<sup>®</sup>  
BRAND Sweetened  
Condensed Milk (NOT  
evaporated milk)

1 teaspoon vanilla extract

$\frac{1}{8}$  teaspoon salt

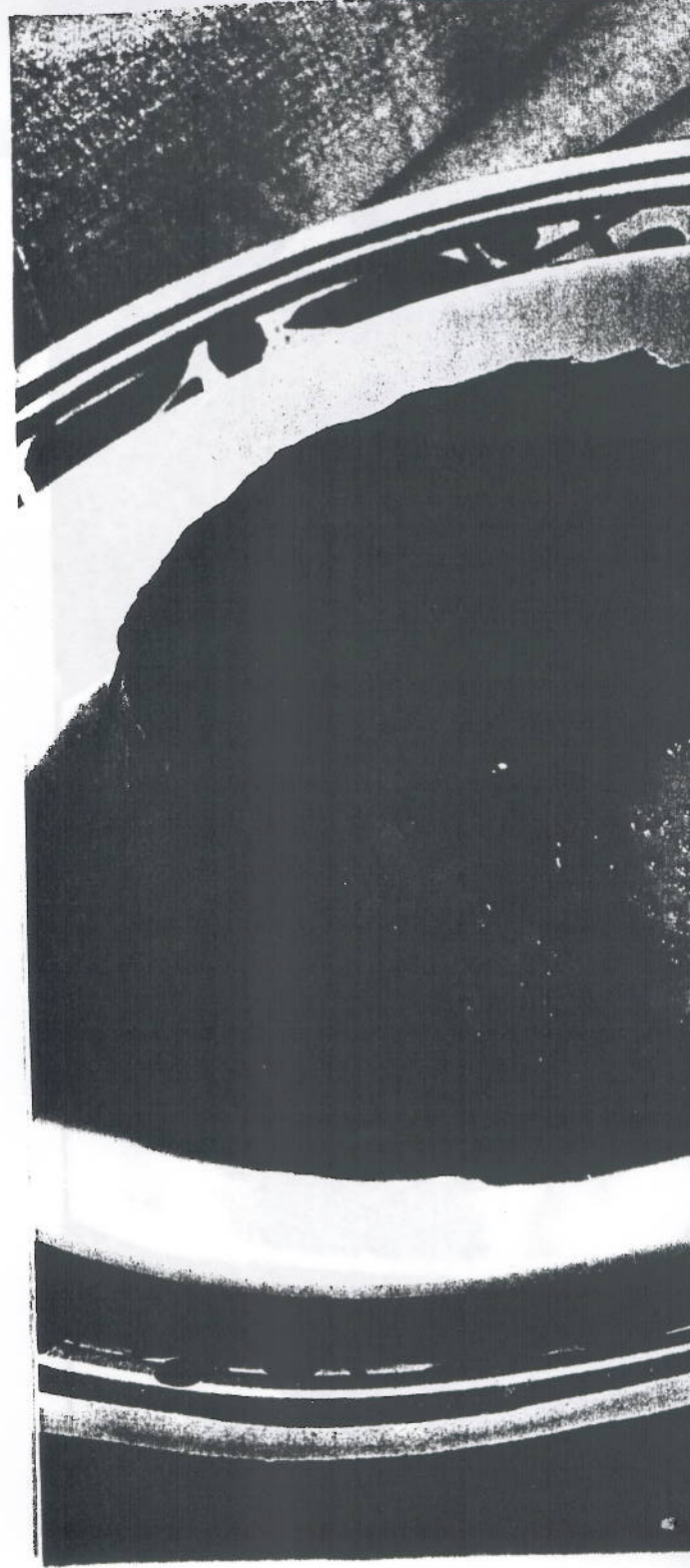
Sugar Garnish (recipe  
follows), if desired

1. Preheat oven to 350°F. In heavy skillet over medium heat, cook and stir sugar until melted and caramel-colored. Carefully pour into 8 ungreased 6-ounce custard cups, tilting to coat bottoms.

2. In large mixing bowl, beat eggs; stir in water, Eagle Brand, vanilla and salt. Pour into prepared custard cups. Set cups in large shallow pan. Fill pan with 1 inch hot water.

3. Bake 25 minutes or until knife inserted near centers comes out clean. Cool. Chill. To serve, invert flan onto individual serving plates. Top with Sugar Garnish, if desired, or garnish as desired. Store covered in refrigerator.

**Sugar Garnish:** Fill medium metal bowl half-full of ice. In medium saucepan over medium-high heat, combine 1 cup sugar with  $\frac{1}{4}$  cup water. Stir; cover and bring to a boil. Cook over high heat 5 to 6 minutes or until light brown in color. Immediately put pan in ice for 1 minute. Using spoon, carefully drizzle sugar decoratively over foil. Cool. To serve, peel sugar garnish from foil.



DESSERTS DESIGNED FOR A CELEBRATION