

out clean. Allow to cool and refrigerate overnight. Unmold before serving. Serve chilled.

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## FLAN

2 1/2 cups sugar

1 1/3 cups water

10 eggs plus 4 egg yolks

2 cups sweetened condensed milk

2 cups whole milk

2 1/2 cups evaporated milk

2 tablespoons vanilla extract

Yields about 8 to 12 servings.

Each serving has 530 calories, 18 grams fat, 400 milligrams cholesterol and 180 milligrams sodium.

For burnt sugar topping: Place sugar and water in heavy saucepan. Stir well and then simmer over low heat until sugar totally dissolves and mixture is a dark brown color. Pour burnt sugar into a 10-inch ungreased ring mold, tipping mold to evenly line bottom. Allow to cool.

Preheat the oven to 350 F.

For custard: Beat egg and egg yolks. Place three kinds of milk in separate mixing bowl and stir well. Blend eggs and milk, then stir in vanilla. Pour custard into prepared ring mold. Place in a large mold or pan filled with 1 inch of water.

Bake for 1 1/2 hours or until a toothpick inserted into center comes