

Carol D

Caramel Custard (Flan)

$\frac{1}{2}$ c sugar

3 eggs, slightly beaten

1 can (13 oz) evaporated milk ($1\frac{1}{2}$ cups)

$\frac{1}{3}$ c sugar

2 tsp salt

Heat $\frac{1}{2}$ cup sugar in heavy 1 qt saucepan over low heat, stirring constantly, until melted & golden brown. Divide sugar

among 4 6oz custard cups, rotate cups among to coat bottoms. Allow syrup to harden in cups about 5 min.

Mix remaining ingredients; pour into custard cups. Place in cups in square pan. $9 \times 9 \times 2$ inches, on over rack. Pour very hot water into pan within $\frac{1}{2}$ of tops of cups. Bake in 350° oven until knife inserted halfway between center & edge comes out clean. 40-50 min. Immediately remove from water. Serve warm, or refrigerated and unmold at serving time if desired.