

DORIS June Harker

Caramel Flan

1 c sugar

1-2 T water

6 eggs, separated

1 can (14 oz) Eaglebrand Milk

1/2 c. heavy cream

1 1/2 c regular milk

1 t vanilla

(over)

In heavy 1 qt saucepan combine sugar and water. Cook over medium heat until water evaporates & sugar dries out. Stir and cook until sugar melts to a golden liquid. (If sugar browns too much, turn heat down; keep a close watch, as it burns easily) When sugar spins a long thread, pour immediately into bottom of a $1\frac{1}{2}$ -2 quart ring mold. Set aside.

Beat egg whites until stiff. Add yolks until blended. Add remaining ingredients one at a time. Blend well. Pour over caramelized sugar.

Set ring mold in pan of hot water. Bake 300° for $1\frac{1}{2}$ -2 hours or until knife inserted into center is clean. If custard browns too fast bake at 250° .

Cool 1 hour, loosen edges, invert on serving plate. Serves 10-12.