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Leche Flan



Ingredients

2 cans evaporated milk
2 cans condensed milk
20 egg yolks
2 teaspoon of vanilla extract or lemon essence
For the caramel:
2 ½ cups sugar
2 cups water

Preparation

1. Mix the sugar & water. Bring to a boil for a few minutes until the sugar caramelize.
2. Transfer the caramelized sugar into aluminum moulds. Spread it on the bottom of the moulds.
3. Blend well the evaporated milk, condensed milk, egg yolks and vanilla.
4. Gently pour the mixture on top of the caramelize moulds about 1-1 ¼ inch thick.
5. Cover each mould with aluminum foil.
6. Steam for about 20 minutes or bake for about 45 minutes. Pre-heat the oven to about 370 degrees before baking.
7. Let cool then refrigerate.
8. To serve: Place a platter on top of the mould and quickly turn upside down to position the golden brown caramel on top.

Cooks Note

You can tell when the Leche Flan is cooked by inserting a knife or a toothpick - if it comes out clean, it is cooked.