**Flan**

**Ingredients:**

¾ cup sugar

3 eggs

1 can sweetened condensed milk

1 can evaporated milk

2 tsp. vanilla extract

**INSTRUCTIONS**

1. Preheat oven to 350º.
2. Melt the sugar until it caramelizes, like in chef’s demo.
3. Pour it evenly into 10 foil cups.
4. In a large bowl beat eggs and vanilla together.
5. Add in both milks and mix until smooth.
6. Pour into foil cups with the sugar already in them.
7. Put these cups into a 2” hotel pan.
8. Carefully pour water into the pan to cover the cups as high as they are filled with the custard.
9. Carefully put the pan in the oven and cook for 45-50 minutes, or until they do not jiggle in the middle when you shake them.
10. Remove from water bath and put on a ½ sheet tray until tomorrow.