

House on Kahl Road Cookbook Recipe

Sweet Caramel and Cheese Flan

-Marivi Garcia

- 1 1/2 cups sugar
- 1 cup water, divided
- 1 8-ounces cream cheese, room temperature
- 1 14-ounce can sweetened condensed milk
- 5 large eggs
- 1 large egg yolk
- 1 cup canned evaporated milk
- 1 teaspoon vanilla extract
- Pinch of salt

1. Preheat oven to 325°..
2. Stir sugar and 1/2 cup water in heavy medium saucepan over medium-low heat until sugar dissolves.
3. Increase heat and boil without stirring until syrup turns deep amber, occasionally brushing down sides of pan with wet pastry brush and swirling pan.
4. Immediately pour caramel into 9x5x3-inch glass baking dish, tilting and rotating dish to coat bottom and 2 inches up sides with caramel.
5. Beat cream cheese in large bowl until smooth with electric mixer.
6. Gradually beat in sweetened condensed milk, then eggs and then yolk.
7. Add evaporated milk, vanilla, salt, and remaining 1/2 cup water; beat to blend.
8. Pour custard into caramel-lined dish.
9. Place dish in 13x9x2-inch metal baking pan.
10. Bake about 1 to 1 1/2 hours or until toothpick comes out clean when inserted.
11. Refrigerate uncovered until cool, then cover and refrigerate overnight.
12. Run small sharp knife around flan to loosen.
13. Firmly hold dish and platter together and invert, shaking gently. Scrape caramel syrup from dish over flan.

