



Recipe

COFFEE CARAMEL FLAN

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Recipe: **JENN DAVIS**

INGREDIENTS

Cream Layer

- 5 Eggs
- 6 Tbsp Granulated Sugar
- 1 $\frac{3}{4}$ Cups Heavy Whipping Cream
- 1 Cup Whole Milk
- $\frac{1}{4}$ tsp salt
- 1 tsp Vanilla Extract
- 3 Tbsp Brewed and Cooled Coffee of choice

Caramel Layer

- 1 Cup Granulated Sugar
- $\frac{1}{3}$ Cup Water



SERVING

1 Flan



CATEGORY

Dessert



ISSUE

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- STEP 1** Prepare two 6 inch round cake pans with a light spray non-stick cooking spray only on the bottom. (You can also use six small $\frac{3}{4}$ cup ramekins.)
- STEP 2** Set aside one or two large deep baking pans to place the round cake pans in. Square pan must be deep enough for the round pans to sit in and then pour water halfway around the flan pans.
- STEP 3** In the bowl of a stand mixer with paddle attachment, mix together eggs and sugar until blended. (Whisk attachment will add to much air to the cream.)
- STEP 4** Add cream, milk, salt, vanilla, and coffee. Mix again until smooth. Set aside. Preheat oven to 350 F (176 C).
- STEP 5** In medium saucepan make caramel layer by combining sugar and water. Bring to a boil until sugar dissolves. Then turn to a simmer and heat until sugar mixture turns amber in color.
- STEP 6** Carefully pour hot caramel into cake pans. Separate evenly amongst the two pans. You can either gently swirl the pan or use a wooden spoon to push the hot caramel across the bottom of pan. Create an even coating across the entire bottom surface.
- STEP 7** Take cream mixture, pour through a sieve into another bowl or pitcher. Pour

cream into each cake pan on top of caramel layer. Dividing cream evenly amongst the two pans.

STEP 8 Set flan pans into rectangular baking trays. Poor hot water around the flan plans, enough to submerge the pans halfway. The water surrounding the flan helps to create an even bake without burning the custard.

STEP 9 Gently cover the flan pans with a layer of aluminum foil to prevent burning the bottom of the custard.

STEP 10 Place trays with water and flans into the oven.

STEP 11 Bake for 40-50 minutes until flan is mostly set. You can tap on the pan and if there is a just a slight wobble in the center they are ready. Too much movement and they need a bit more time.

STEP 12 Remove flan pans from water trays and let cool on a rack. Transfer pans to refrigerator to set for 3-4 hrs or overnight.

STEP 13 To serve flan, gently run a knife around the edges of the flan in the pan.

STEP 14 Place a plate on top of the pan and invert. Lift the flan pan from the flan and it should remain on the plate. Caramel syrup will run over top and side of flan.

STEP 15 Serve immediately or place in the fridge in an air tight container until ready. Best eaten within 1-2 days.