

Sara Ross's flan courtesy of Tommie Pinkard

It's very easy.

1) Caramelize 1/3 to 1/2 cup of sugar in the top half of a double burner melt slowly until light brown, being careful not to burn it.

2) Blend together in blender:

4 eggs

1 13oz can of Eagle Brand Sweetened condensed milk

13 oz milk - measure this in the empty eagle brand can

1 t vanilla

3) Pour contents of blender onto caramelized sugar in the top of the double boiler. Cover and cook slowly over water on the stove top until the mixture sets, about 1 1/2 to 2 hours. This is not critical. I have even boiled all the water out of the double boiler and it still came out OK. Cool in the pan in the refrigerator until you are ready to serve.

-Sara