

COFFEE MEXICAN FLAN

Prep time: 30 minutes | Cook time: 60 minutes

INGREDIENTS

Caramel:

1 1/4 cup granulated sugar

Flan batter:

1 can sweetened condensed milk

1 can evaporated milk

5 eggs

Double shot espresso

1 tsp cornstarch

DIRECTIONS

1. Preheat oven to 180°C.
2. **Sugar caramel:** Heat the sugar in a medium saucepan over medium-high heat. Swirl occasionally, but do not stir, until the sugar is melted and turns golden, about 5-7 minutes. Pour the caramel into a flan molder or any ovenproof baking dish. Let the caramel cool down and set while you make the flan batter.
3. **Flan batter:** Add the condensed and the evaporated milk, eggs, double shot espresso, and the cornstarch to a blender and puree until very smooth consistency.

4. Pour the mixture into the flan molder with the caramel. Cover with aluminum foil.
5. Place the filled flan molder into a roasting pan. Pour water into the roasting pan filling to about 3/4 up the sides of the flan molder.
6. Bake for about 60 minutes or until the flan has set. How to know your flan is done? Simple insert a toothpick into the center of the flan, it should come out clean.
7. Very carefully take your flan out of the oven and transfer to the fridge to chill for a couple of hours.
8. Once the flan has chilled, run a wet knife around the rim to loosen it from the molder. Invert the molder onto a plate and let the flan slide out, caramel side up. Serve cold.

Note: In refrigeration this flan will keep for up to 1 week.

