



Simple Stovetop Flan

For an 8-inch metal straight-sided cake pan

Ingredients for the bottom of the flan/cake pan:

- ½ tsp of butter to barely coat the sides and bottom
- 2 Tbsp sugar (regular granulated or turbinado)
- ¼ tsp ground cinnamon - this is added after the sugar is caramelized

Ingredients for the flan

- 3 eggs, room temperature
- 1 large can evaporated full cream milk (14.5 oz)
- 1 can condensed milk (397 g - the can looks a bit smaller than the can of evaporated milk)
- 1 ½ Tbsp dark rum (substitute coffee if you wish)
- 1 ½ tsp pure vanilla extract

Instructions

Start about a quart of water boiling for a water bath in a 12-inch straight sided saute pan. The diameter of this pan has to be big enough so you can place the flan pan inside it, and you need a lid that fits on this larger pan.

Mix the flan ingredients above by hand with a whisk until everything is combined.

I lightly grease the flan pan on the bottoms and sides...and I mean barely. Evenly sprinkle the bottom with two tablespoons of sugar and place the flan pan directly on the stovetop burner over medium heat. Put on the exhaust fan (this part of the recipe will produce a lot of smoke) and stand by while the sugar starts to become dark golden brown. Do not stir, but let it bubble on its own. When it starts to become dark golden brown, immediately remove the pan from the heat and place on a heat-proof surface. The browned or caramelized sugar will harden, which is not a problem. Sprinkle the cinnamon evenly on top of the browned sugar.

After the pan cools for at least 10 minutes, pour the remaining mixture of flan ingredients on top of the caramelized sugar in the cake pan and gently lower the filled, smaller (now filled) flan pan into the larger pan with simmering water. The water should come halfway up the sides of the flan container. I keep a kettle of hot water nearby and add more water every 20 minutes or so as it boils down. Do not cover the pan. Keep the water simmering for two hours, then

cover the entire larger pan with the flan still inside of it for 10 minutes. Remove the lid quickly and see if it is done--a knife inserted into the center of the flan should come out clean, which is how you know it is ready.

Put on kitchen gloves and carefully remove the flan pan from the water bath onto a rack and let it cool there. After 20 minutes or so the edges start to pull away from the sides of the pan. I gently "rock" or shake (gently) the flan to be sure the sides aren't sticking to the pan - I do this every 20 minutes or so and if it seems stuck, take a sharp knife and run it around the edge of the pan. After one hour, it's time to get the flan out of its pan. Shake gently before you take the flan out of the flan pan to be sure it is loosened from the sides and bottom. Put a rimmed plate over the flan pan and invert the dessert so the caramel part is facing up. Juice will dribble all around the edges. Let it cool and refrigerate, covered, before serving.

This is so easy, the next time you have to provide a dessert make this! It's different, and loved by all.