

Caramel deLites Flan

BY CHEF JESSICA GUZMAN

INGREDIENTS

- 10 Caramel deLites cookies
- 2 ½ C evaporated milk
- 1 can condensed milk
- 1 can cream of coconut
- 1 C of sugar
- 4 eggs
- ¼ tsp vanilla extract
- 1/16 tsp of salt
- ½ tsp lemon zest

INSTRUCTIONS

1. Preheat oven to 350 degrees F
2. In a medium saucepan over medium-low heat, stir sugar until melt and turn into a blond color. Carefully pour caramel into the ceramic dish, turning the plate to uniformly coat the bottom and sides. Set aside.
3. Add cookies to a mixer, crush.
4. In a medium saucepan over low heat, toss 1 ½ C of evaporated milk. Slowly add the blended cookies, use a whisk to beat. (around three minutes) Set aside and let cool down.
5. Add to the mixer the eggs, condensed milk, cream of coconut, infused evaporated milk, remaining evaporated milk, vanilla, lime zest and salt mix until smooth. Pour egg mixture into the ceramic plates.
6. Place the 12 ceramic plates in a roasting pan large enough for all to fit with extra space surrounding. Pour in enough water to reach about halfway up the sides of the ceramic plates. Bake in a water bath until almost set (it should still shake a little when jiggled), around 60 minutes.
7. Remove the ceramic plates from the water bath, let cool to room temperature. Then place it in the refrigerator and chill for 4 hours.
8. When ready to enjoy the desert, run a knife around the flan right up next to the pan, place a plate on top of the pan, hold and flip to the opposite side. Let the flan fall onto the plate.
9. Enjoy!

