

## Andrea's Flan

1/2 cup sugar  
2 1/2 tablespoons water  
4 eggs, separated  
1 can condensed milk  
1 can evaporated milk  
1 cup milk  
1/2 teaspoon vanilla

Preheat oven to 350° F

In a saucepan, combine sugar and water, and boil rapidly until a deep amber color. Pour the mixture in the bottom of a 9-inch glass or ceramic pie pan (or individual flan cups) and coat bottom. Let cool.



A recipe from Dan Delcollo's web site  
[www.delcollo.us/recipeindex.html](http://www.delcollo.us/recipeindex.html)

In a bowl, stir egg yolks and then add all the milks and vanilla. Mix well. In another bowl, whip egg whites until fluffy, not stiff. Fold whites into batter. Pour mixture into the caramelized, sugar-coated pie dish/dishes.

Place dish/dishes in large roasting pan or baking pan. Add enough hot water to come halfway up sides of the flan dish. Bake flan in water bath for one hour, until set in center. Let cool, then cover and chill overnight. (Can be made two days ahead. Keep chilled.)

To serve:

Allow flan to come to room temperature. Run a sharp knife around the edge to loosen. Place a serving plate that's slightly larger than the dish on top of the pie pan and flip upside down. For the larger pie flan, gently remove the pie pan and cut the flan into the wedges to serve.



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