

Flan de Queso

PREP TIME

30
minutes

Flan de Queso

INGREDIENTS

4 eggs
1 14 oz. can sweetened condensed milk
1 13 oz. can evaporated milk
1/8 teaspoon ground cinnamon
4 oz. queso fresco (cotija, ranchero, añejo) or
can substitute with Monterey Jack
1 cup white sugar
8 - 9 inch round baking pan or 8 small ramekins
1/4 teaspoon vanilla extract

DIRECTIONS

*Pour 1 cup sugar in warm pan over medium heat. When sugar becomes dark caramel quickly pour caramel in baking pan. Let it cool.
*Preheat oven to 350 degrees F
*In a blender, mixer or with a whisk blend all ingredients, pour the mixture into the caramel lined baking pan. Cover with foil. *Pour enough hot water in roasting pan to come halfway up the sides of the baking pan. Bake for 35-40 minutes or until flan is almost set and moves only slightly when baking mold is shaken gently or when you insert a knife 1/3 of the way from the edge and comes out clean. Remove baking pan from water. Let it cool down for about 30 minutes, later put them in the refrigerator for couple hours.
*Run small sharp knife around ramiken to loosen and serve cold. Buen Provecho!
Flan can be made 1 day ahead

COOK TIME

60
minutes

YIELD

8
servings

