

SEABRA'S

MARKET

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SERVES: 7

PREP TIME: 00 hr 05 min

COOK TIME: 03 hr 15 min

INGREDIENTS

- 1 3/4 c. heavy cream
- 1 c. whole milk
- 1 tsp. pure vanilla extract
- Pinch kosher salt
- 1 1/2 c. granulated sugar, divided
- 3 large eggs
- 3 large egg yolks



DIRECTIONS

Preheat the oven to 350°. In a large bowl or measuring cup, whisk to combine cream, milk, vanilla, and salt.

In a medium saucepan over medium-high heat, combine 1 cup sugar with 1/3 cup water. Cook, gently swirling the pot but not stirring, until mixture turns a deep golden color, 8 to 9 minutes.

Working quickly, divide caramel into seven 6-ounce ramekins. Gently lift and tilt ramekins to coat the inside with caramel. Place ramekins in a large baking dish.

Whisk eggs, egg yolks, and remaining 1/2 cup sugar together in a large bowl. Gently mix in cream mixture until just combined. Divide mixture evenly between ramekins, about 1/2 cup each.

Pour enough hot water into the baking dish to come halfway to the top of the ramekins. Bake until just set and flan slightly jiggles, 45 to 50 minutes. Transfer ramekins to a cooling rack and let cool completely, about 2 hours. Cover with plastic wrap and chill in the refrigerator until ready to serve.

FOR A PINCH OF *Seabra's* FLAVOR...

There is never too much caramel! Don't be ashamed to have a heavy hand with that caramel sauce!