

Flan

Portions: 120 (4 Oz)

Ingredients:

Amount	Item
6 1/2 cups	White sugar
10 cups	Heavy cream
10 cans	(14 oz) Sweetened condensed milk
50	Eggs
3 fl. oz	Vanilla extract

Instructions:

1. Preheat oven to 350 degrees, then put sugar in a saucepan over medium heat. Start to stir the sugar around every few minutes so it is all evenly distributed. It'll start to turn brown, and the sugar will begin to liquify. Once it starts to crumble up, keep stirring and stirring it. Eventually, the sugar will turn into a caramel glaze.
2. While the sugar is turning into caramel, begin making the custard for the flan. Add all the rest of your ingredients into a blender. Eggs, heavy cream, vanilla, and sweetened condensed milk. Blend on high for about 1 minute.
3. As the glaze begins to form grab the baking dish (individual 4 oz dish) and pour the caramel into the bottom of the pan. Twist the pan around so the entire bottom is coated with the caramel.
4. Then pour the custard mixture over the caramel in the baking dishes.
5. Place the baking dishes into a larger sheet pan and add in some hot water about 1/2 inch up.
6. Bake at 350 for 50-60 minutes.
7. As soon as the flan has set, take it out of the oven and immediately out of the hot water to cool.
8. Flan must be completely cooled before serving.