

## Cuban Flan

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by Pam DeGrange

Blend in blender:

3 eggs

3 egg yolks

½ packet of room temperature cream cheese

1 tsp vanilla

1 can condensed milk

1 can evaporated milk

¾ cup milk

Pinch of salt

**In Flan pan:** Melt a cup of sugar over medium high heat until golden liquid (completely melted). Take melted sugar and twirl it up on side of pan, then pour blended mixture in. Bake in water bath. (While oven preheats to 350 degrees heat a 9"x13" pan full of water). Sit the flan pan in the water. Bake the flan in the water at 350 degrees for 2 1/2 hours. Let sit until room temperature (approximately 1 hour), then flip.