

April's Flan

April Burton

Rowland Heights

2nd Place

4 cups of Milk

1 teaspoon Vanilla Extract

2 tablespoons Sugar

2 Limes, remove and reserve Rind, in large pieces from 1 Lime Water

$\frac{3}{4}$ cups granulated Sugar

4 large Eggs

Preheat oven to 350 degrees.

Place custard cups in a baking pan. Add $\frac{1}{2}$ -inch hot water to baking pan.

1. In a large saucepan, bring Milk, Vanilla Extract and 2 tablespoons of Sugar to a boil. Reduce heat to a high simmer, stirring frequently for 30 minutes (Milk will reduce to 2 cups).
2. In a measuring cup, juice 1 $\frac{1}{2}$ Limes, adding Water to equal $\frac{1}{4}$ cup liquid.
3. Pour Lime Juice, Rind and remaining Sugar into a small saucepan, cover with a lid. Boil mixture over high heat until Sugar dissolves. Uncover and reduce heat to a medium-high; boil until syrup darkens to a light to medium amber, about 10 minutes. **Do not stir.** Pour into custard cups, removing pieces of rind and swirling the syrup halfway up the sides of the cups.
4. Whisk the Eggs in a large bowl. Add and stir a small amount of the hot Milk mixture to temper the custard (prevents the Eggs from scrambling). Add back to Milk. Strain mixture and add to custard cups.
5. Bake in preheated oven for 30 to 40 minutes or until set. Cover Custard with foil with a peak, like a tent. When custard is done, remove from pan. Allow to cool; refrigerate.
6. Run a knife around the cup before you remove flan from the cups.

Decorate with remaining $\frac{1}{2}$ Lime.

