



Flan de Coco

Tracy's recipe inspired by her trip to Costa Rica.

- 6 eggs
- 1 (14) oz can sweetened condensed milk
- 3-1/2 cups (or 2 cans) Half and half
- 1/2 cup sugar
- 1 t. vanilla
- 1 t. coconut extract
- 1 cup sugar
- 1 T. water
- 1 cup sweetened flaked coconut

Boil a full kettle of water for water bath. Place ramekins in larger baking dish. Preheat oven to 325°F.

- 1. Mix eggs, sweetened condensed milk, half and half, sugar, vanilla and coconut extract thoroughly in bowl or large measuring cup. Set aside.*
- 2. Mix 1 cup sugar with water in a heavy-bottom skillet or saucepan. Slowly stir over medium-high heat until sugar is liquid and dark honey in color. (About five minutes or less.)*
- 3. Pour into the bottom of ramekins. (Work quickly or sugar will harden.)*
- 4. Fill ramekins with custard mixture. Place in oven and then fill baking dish with boiling water (remember the kettle?) to about halfway up the sides of ramekins.*
- 5. Bake for 45 minutes at 325°F.*
- 6. While flan is baking, toast the coconut in a dry skillet over medium-high heat. Once it begins to toast, turn the heat down to medium and continue stirring constantly until nicely browned. Set aside.*
- 7. When flan is done, remove from the oven and sprinkle each ramekin with toasted coconut. Using a pair of rubber-tipped tongs and a spatula, lift the ramekins out of the water bath and place on a cooling rack.*
- 8. To serve warm, let cool for 30 minutes or so. To serve chilled, let flan cool to room temperature, then place in the refrigerator to chill completely. To unmold, run a non-serrated knife around the edge of the ramekin. Then place a plate on top of the ramekin and flip over. Give a little jiggle or shake, and the flan will magically release onto the plate!*

Makes 8 (1/2 cup) servings or 6 (3/4 cup) servings.

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