

PUMPKIN FLAN



CARAMEL INGREDIENTS

1 TABLESPOON OF BUTTER
BROWN SUGAR
WATER
1 TEASPOON OF CINNAMON

FLAN INGREDIENTS

1 CAN OF EVAPORATED MILK
1 CAN OF CONDENSED MILK
150 GRAMS OF PUMPKIN PUREE
7 EGGS
1 TEASPOON OF CINNAMON

FIRST, WE MAKE THE CARAMEL IN A FLAN TIN OR SMALL PAN. WE MELT THE BUTTER, ADD THE SUGAR, WATER AND CINNAMON AND COOK AT MEDIUM HEAT UNTIL IT BECOMES THICK.

IN A BOWL, WE WHISK TOGETHER THE REST OF THE INGREDIENTS TO MAKE THE FLAN. WE ADD THE MIXTURE TO THE CARAMEL MOULD AND WE COVER IT WITH FOIL.

WE ADD SOME WATER TO A BIGGER PAN AND WE PUT OUR CLOSED TIN INSIDE IT. THEN, WE COVER BOTH OF THEM WITH A LID AND COOK IT AT MEDIUM HEAT FOR HALF AN HOUR, OR UNTIL A KNIFE COMES OUT CLEAN. REMEMBER TO CHECK THE WATER LEVEL FREQUENTLY AND ADD MORE WATER IF NEEDED.

ALLOW THE FLAN TO COOL DOWN COMPLETELY BEFORE UNMOULDING IT AND SERVE COLD WITH SOME EXTRA CARAMEL OR WHIPPED CREAM.

ENJOY!