



# Noreen's Kitchen

## Mexican Style

### Cream Cheese Flan

#### Ingredients

1 cup sugar	1, 8 ounce brick, cream cheese, softened
4 whole eggs	1/2 teaspoon salt
1, 12 ounce can evaporated milk	1 tablespoon vanilla extract or paste
1, 14 ounce can sweetened condensed milk	

#### Step by Step Instructions

Preheat oven to 375 degrees.

Heat a heavy bottomed skillet over medium heat and melt the sugar until it is a golden amber color.

Pour melted sugar into the bottom of a clean loaf pan or flan mold. Set aside.

Combine all remaining ingredients in your blender and mix to combine.

Pour custard mixture over the melted sugar caramel.

Place loaf pan or flan mold into another larger pan to make a Ban Marie.

Fill the larger pan with hot, nearly boiling water halfway up the flan pan.

Bake for 1 hour or until the flan has developed a slight skin on top and a knife when inserted in the center comes out clean and free of a lot of liquid.

Allow flan to come to room temperature before refrigerating for at least 4 hours. Overnight is better. It will give the flan more time to set and for the flavors to develop.

When ready to unmold your flan. Set the cold pan into a larger pan of hot tap water for about 5 minutes.

Unmold onto a larger deeper dish so that you don't lose all that caramely goodness!

Serve on it's own or with a dollop of whipped cream and a cherry, just like at the Mexican restaruant!

Refrigerate any leftovers and eat them within a few days.

**Enjoy!**