

Elva's Flan



Ingredients

3 eggs
1 can condensed milk
1 cup of whole milk
2 tablespoons vanilla

For Caramel:

½ Cup Sugar

Instructions

Brown sugar in a small pan until dark. Set aside.

Blend wet ingredients in a blender until well combined and add to pan.

Pressure Cooker Method:

Use a 6-inch pan so it fits just right in the machine. Cover with wax paper and foil. Fill halfway to pan and pressure cook for 30 minutes. Cool and enjoy.

Oven Method:

Place pan in hot water pan in the oven and cook on 350 for 30 min.



Elva Nevarez, Food Service Worker
