

Rancho De Chimayo Flan

adapted from The Border Cookbook and found [here](#), though slightly different than the book printed from [Smells Like Food in Here](#)

2 1/4 c [evaporated milk](#)
1 3/4 c sugar, divided
3/4 c water
6 eggs, slightly beaten
1 1/2 tsp vanilla extract

Preheat the oven to 300°F.

Set 8 6-oz custard cups in a baking dish or broiling pan large enough to accommodate all the cups, with a little room for air circulation, within easy reach of the stove.

To prepare the custard, combine the evaporated milk, 1 1/2 cups of sugar, water, eggs, and vanilla extract in the top of a double-boiler. Beat with a whisk for about 1 minute or until the mixture is well blended and begins to froth.

Insert the pan over its water bath and heat the mixture over medium-low heat until it is warm throughout, reducing the heat to very low, if necessary, to prevent the custard from boiling while preparing the caramel.

To prepare the caramel, place the remaining 1/4 cup of sugar in a small, heavy saucepan and cook over low heat.

Watch as the sugar melts into a golden-brown syrup. There is no need to stir unless the sugar is melting unevenly. Once a rich medium-brown, immediately remove the pan from heat.

Pour about 1 teaspoon of caramel into the bottom of each custard cup; the poured syrup will harden almost immediately.

To assemble the flan, pour the warmed custard mixture equally into the cups.

Add enough warm water to the pan to cover the bottom third of the cups.

Bake 1 hour and 45 minutes. Check to see if the custard is firm and its top has just begun to color a light brown; if not, bake for up to 10 minutes more.

Remove the cups from the oven and let them cool for 15 to 20 minutes at room temperature. Cover the cups and refrigerate them for at least 3 hours or overnight.

Serve as is or for a nicer presentation, unmold. Just prior to serving, take the cups from the refrigerator and uncover them. Unmold by running a knife between the custard and the cup. Invert onto a serving plate. Repeat with each flan.

NOTE: The flan can also be baked in a single 9" pie dish with about 1/2 cup excess custard.