

By: Karen Romero, Hotel Encanto Best of Show

PECAN FLAN

Ingredients:

1 Can of Evaporated Milk

1 package of Philadelphia Cream Cheese

6 eggs

2 cups of Pecans

1 cup of Sugar

- Make the caramel with the sugar and 2 Tablespoons of water. When it is finished, let it cool.
- Pour it into an 8 inch cheese cake mold.
- Blend the evaporated milk, condensed milk, cream cheese, eggs and pecans together.
- Then pour it into the mold on top of the caramel.
- Use a tray filled with about 1 inch of hot water.
- Cover the flan with aluminum foil; place in the water pan and let it cook for 45 minutes in a 350 degree oven.