



Flan De Coco - (Coconut Flan)

Cuban | Desserts

RATING ★★★★★	SERVINGS 8-10	DIFFICULTY Easy
PREP TIME 10 Minutes	COOK TIME 1 Hour, 40 Minutes	TOTAL TIME 1 Hour 50 Minutes

Ingredients

- 1 cup sugar, for caramel
- 1 (14-ounce) can sweetened condensed milk
- 1 (14-ounce) can unsweetened coconut milk
- 1 (12-ounce) can evaporated milk
- 6 large eggs, at room temperature
- 1 egg yolk, at room temperature
- 1 tablespoon vanilla extract
- 1/2 teaspoon salt
- 1/2 cup shredded sweetened coconut, toasted

Directions

- Preheat the oven to 350 ° F
- Place the cup of sugar in a small pan and melt on medium heat until the sugar is all melted and turns into caramel.
- Be careful not to let the caramel turn too dark or it will taste bitter.
- Pour caramel into a 10-cup bundt pan and swirl to coat all the sides, be extremely careful as hot caramel is very dangerous.
- Set Aside.
- Using an electric mixer, beat the milk, eggs, vanilla extract, and salt.
- Pour the mixture into the pan.
- Place the pan inside a large roasting pan.
- Fill the roasting pan with enough water to come halfway up the sides.
- Cover the Bundt pan with foil.
- Bake until the center jiggles slightly when the pan is moved, about 1 hour 40 minutes.
- Remove from the oven and let cool at room temperature for 30 minutes.
- Refrigerate, covered, for 3 hours or overnight.
- Turn the flan out onto a platter.
- Sprinkle with toasted coconut and serve.