

## **Filipino Leche Flan Recipe**

**(Filipino Crème Caramel)**

### **Ingredients:**

150 g brown sugar  
60 ml water  
6 eggs + 2 extra yolks  
300 g white granulated sugar  
375 ml evaporated milk  
Zest of 1 dayap (key lime) or 1 lemon or calamansi

### **Method:**

To make the caramel base, combine brown sugar and water in a saucepan. Allow sugar to melt over low heat until a syrup forms. Pour immediately into two llaneras of one loaf tin. Tilt pan(s) to make sure syrup coats bottoms of pans evenly. Set aside. Lightly beat the whole eggs and extra egg yolks in a mixing bowl. Add sugar and evaporated milk and stir to mix. Strain into prepared pan(s), then stir in the dayap zest. Cover pan(s) with foil and place in a steamer and cook for 50 minutes to 1 hour or until Leche Flan is firm to the touch. Let it cool. Chill 3 to 4 hours or refrigerate overnight before serving. To serve, run a spatula or knife along the edge of the pan to loosen the flan. Turn out onto a serving platter and serve cold.

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