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Selections from our “Mucho Easy” Recipe Collection

### *Lisa's Easy Coconut Flan*

This coconut flan was just the right touch this past winter when we travelled to Mexico for inspiration and a creative sabbatical. Now that it's getting hot here at home we are going to make it again for our next neighborhood gathering! The only scary part is making the caramel for the first time but after you make it once, it is a breeze. This recipe is for a large group and makes 2 9 x 9 pans.

Ingredients for caramel, which you make first:

1 cup white sugar

juice of 1 lime

2 Tbls. water

It is good to put the oven on warm when you start making the caramel and put the two pans in the oven to warm a bit so the caramel will coat the bottom instead of cooling in a small puddle. Don't worry if it does not cover all the bottom. Heat the sugar, lime, and water in a saucepan on medium/high heat, swirling the sugar mixture round and round until it bubbles and starts to turn light brown. Pour into the two pans. I make it in 2 9x9 pans instead of one big pan so it is easier to turn out. They can be round or square.

Flan Ingredients:

6 eggs (or 5 eggs and 2-3 egg yolks)

1 (12 fluid ounce) can evaporated milk

1 (14 ounce) can sweetened condensed milk

1 (15 ounce) can coconut creme

2 teaspoons vanilla extract

Mix the eggs into the evaporated milk, then add the remaining three ingredients. You can use a mixer or I use a blender and pitcher when I am in Mexico. An immersion blender would work, too-use whatever works for you.

Baking time is about 1 hour at 350 degrees. Bake until the middle is not too jiggly and browned a bit on top. I always use bake it in a larger pan of hot water and check at 1 hour's time to make sure it doesn't get over-cooked.

Cool 4 hours or overnight in refrigerator. Run a knife or spatula all around the edge before you flip them over onto a pretty serving plate or tray with enough depth to hold the caramel sauce.

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