

# How To Make Flan Easily And Deliciously?



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So, if you love cooking and exploring some new recipes daily is something you like, then here is a new thing for you that is known as flan. Here, in the guide further, you will see **how to make flan** in an easy manner. But, there are chances that not everyone knows what exactly a flan is. Well, presuming it to be one such situation we will first provide some basic introduction about this food item. After that, we will move further and see the procedure for making it. After having a basic introduction for the flan further reading and understanding the process for cooking will be an easy thing.

## How to define a flan?

Putting it all in simple words we can say that it is a European, Latin dessert that is cooked with a custard base made out of milk, eggs and sweetener. It is generally baked in a water bath so that it gets a soft texture. Once the baking process for it completes it is then kept for cooling down. After cooling it down you can simply put it on a plate for everyone to eat.

But, to reach that stage where everyone can eat the deliciously cooked meal, there is a whole process that one needs to follow. Here, further in the guide, we will discuss the process of [how to make flan](#) well in detail.

## Steps to follow for making a flan –

- You should put your oven to preheat at least at a temperature of 350 degrees
- A cake pan that is 9 inches in size should be kept ready
- you should also put some water for boiling; this water is to be used for the water bath.
- Take a pan in it, put 3/4th cup of sugar and 1/4th cup of water. Leave it on the gas in medium flame.
- After this, you should start with the boiling process. Do not stir at this point and wait for the color to change. After that, put it away from heat and give it a rest of at least 5 seconds. After this add a tablespoon of warm water be careful at this point

- Next thing you should do is pour the caramel-mixed sugar into the cake pan; next you should tilt it with care in a proper circle for putting a coat at the bottom of the page.
- You can use an electronic hand mixer for this in order to blend the cream, cheese and sugar together. You need to do this blending till you see it smooth. You can do this in a mixing bowl.
- Mix the eggs one by one after this you should mix the sweetened condensed milk the evaporated milk and also the Vanilla extract.
- In the next step, you will need to put the milk mixture on the layer of caramel. Next, you should put the pan in a large roasting pan next you should put boiling water in it in order to reach halfway up to the sides of the cake pan.
- You should bake it for 50 to 70 minutes and you should bake it until it is set.
- In this, you should remove it from your water bath, and you should set it on a wire rack to cool for at least an hour.
- You can finally put the flan on the plate; you will need to invert it on the plate from the pan.
- After putting it on the plate, the next thing you should do is cut it into pieces in the shape of slices and serve the flan to the people for eating.

## **Conclusion-**

So, this is **how to make flan**, if you cook it as per the instructions discussed here you will surely get to eat a very delicious dessert.

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