



Maseca Flan

Ingredients

For the flan:

- 1 cup of MASECA® Antojitos corn flour
- 1 can of condensed milk
- 1 teaspoon of vanilla extract
- 1 can of evaporated milk
- 7 ounces of cream cheese
- 5 eggs

For the caramel:

- ½ cup of sugar
- 1 tablespoon of water

Preparation

1. Blend the condensed milk, MASECA® Antojitos corn flour, vanilla, evaporated milk, eggs, and cream cheese. Set aside.
2. Prepare the caramel by heating sugar and water over medium heat in a pot. You will start to see it bubble; do not stir too much to avoid forming crystals. When it reaches a bright caramel color or a temperature of 300°F, it will be ready to pour over the flan molds.
3. Pour the blended ingredients over the caramel.
4. Bake at 360°F in a water bath for 45 minutes to 1 hour.
5. To unmold, you can use a knife to cut around the edges and flip onto a plate.

Tip: To prevent your caramel from sticking and burning on the sides of the pot, use a brush and a little water. Observe the areas of the pot where the caramel boil has stained and started to burn. Dip the brush in a little water and brush your pot without touching the boiling caramel. You will see how the water begins to dissolve the stuck caramel.

8 servings