



# Cook: Leche Flan

Image courtesy of Pagkaing Pinoy TV, source [here](#)

# Leche Flan

Leche Flan is a delicious and popular Filipino dessert made using egg yolks and milk with caramel on top.

While it is based off of Spanish flan they are not entirely the same! Leche Flan is usually a bit more firmer and uses more egg yolks in the recipe!



# Let's make some leche flan!

What you need:

10 Eggs

1 can of condensed milk

1 can of evaporated milk

Vanilla Extract (1 tsp)

¼ Cup of Sugar

Strainer

Molds that are safe to put in a steamer or oven

(Links to some affordable molds: [Porcelain Ramekins](#) or [Disposable Oval Baking Mold](#))



# Steps

1. Take your eggs and separate the whites and yolks
2. Add the can of evaporated milk and 1 tsp of vanilla extract to your egg yolks
3. Then gently stir it all together, then after it is lightly mixed add in the can of condensed milk. Stir again until it is all combined
4. Next you're going use your stainer and strain the egg mixture and let it sit while you work on the caramel
5. Put your  $\frac{1}{4}$  cup of sugar in a saucepan medium to low heat and stir constantly so it doesn't burn
6. Once it is that light brown “caramel” color pour into the flan mold



Reference video

# Steps Cont.

7. Pour the egg mixture into the flan molds once the caramel has hardened and cover the mold with aluminum foil
8. Next if you have a steamer you're going to set up your steamer (if not skip to Step 10)
9. If you're using a steamer place your molds in the steamer with low heat for about 30 to 35 minutes (Then skip to the next Slide)
10. If you don't have a steamer that's okay you can use an oven too! You'll place your flan in a large baking dish and fill the baking dish with water until it reaches halfway up the flan pan into the oven
11. If you're using an oven bake your leche flan for about 50-60 minutes or until when a toothpick is inserted in the middle of it, it comes out clean



Reference video

# Final Steps!

All that's left is to remove your flan from the mold! (you can either choose to let it sit for a bit or take it out right away)

The easiest way to remove it is run a knife along the sides of the mold and then place a plate on top of the mold and flip it!

Then you're done!

Enjoy your delicious Leche Flan!

(For more information or a different recipe check out this link: [Leche Flan](#))



If you want to check out the reference video again and the channel click this link: [How to Make Leche Flan Reference Video](#)