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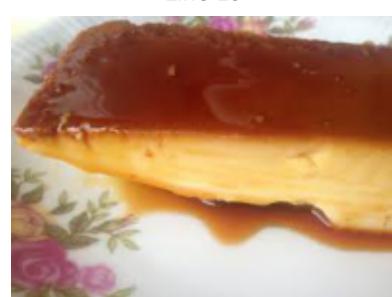
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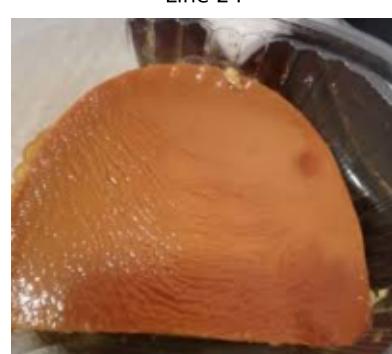
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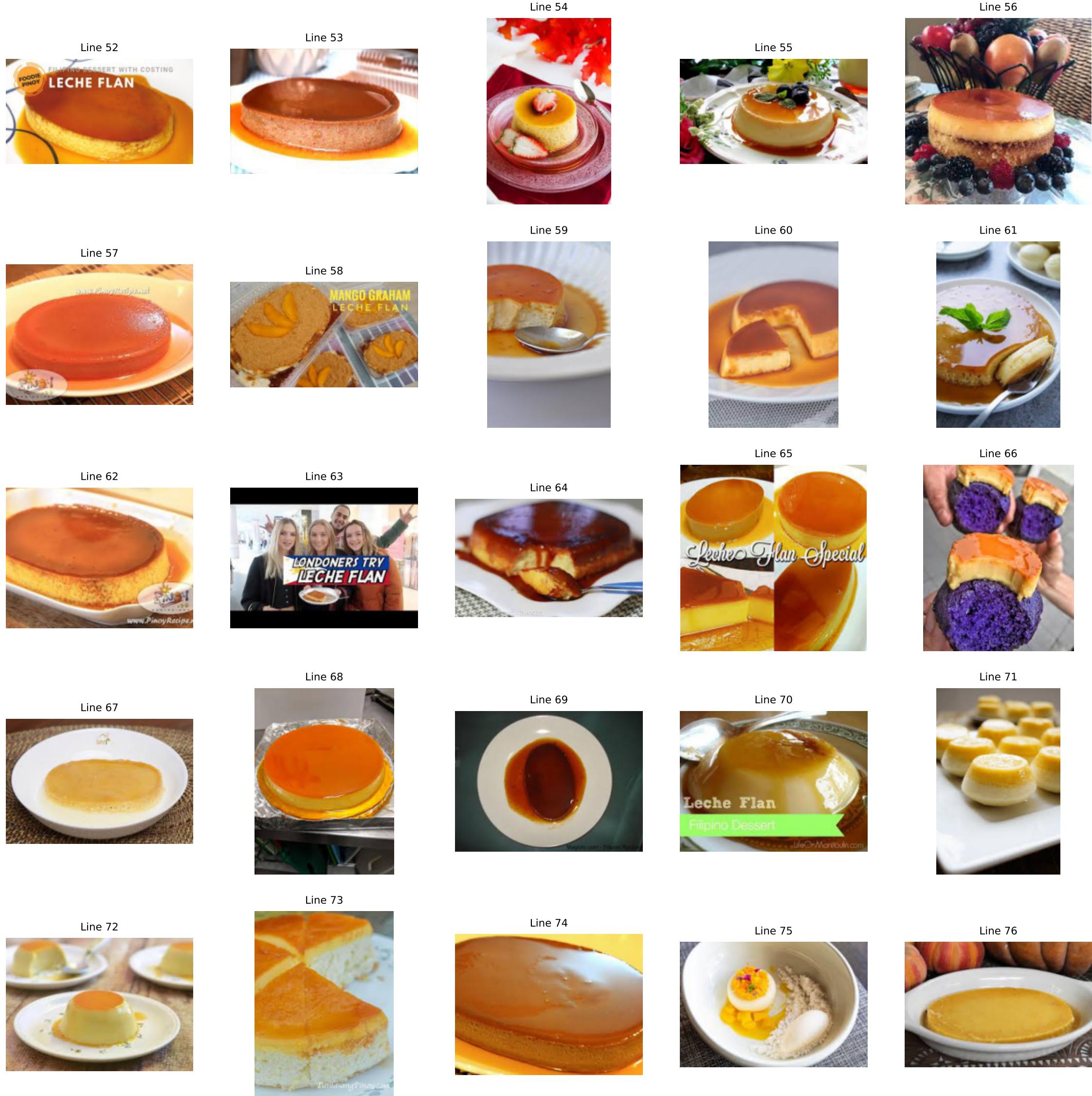


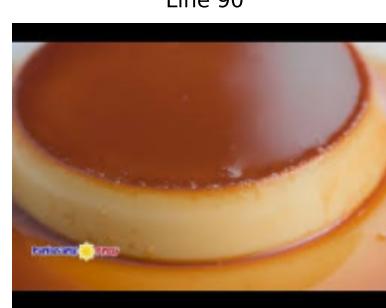
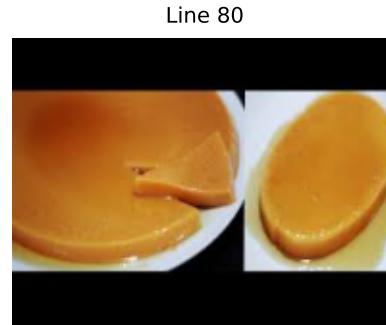
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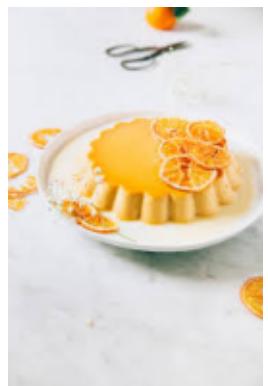
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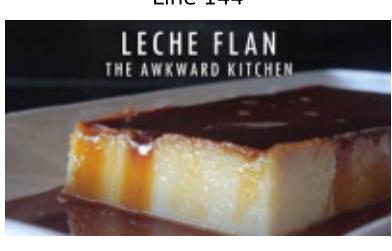
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Line 145



Line 146



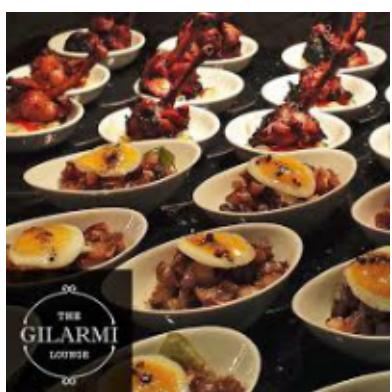
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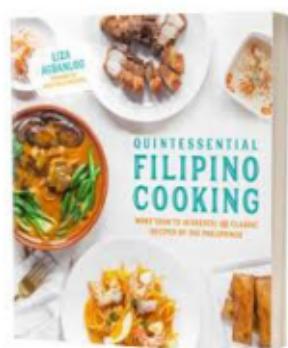
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Leche Flan

Flan is a custard dessert made by baking eggs and sugar in a water bath. It's a very simple and delicious dessert that can be made in many different ways. This is my favorite way to make flan.

Ingredients:

- 1 dozen large eggs
- 1 cup granulated sugar
- 1 cup milk
- 1 cup heavy cream
- 1/2 cup all-purpose flour
- 1/2 cup cornstarch

Directions:

Preheat oven to 350°F. In a large mixing bowl, beat the eggs until they are light and fluffy. Add the sugar and beat until the mixture is well combined. Add the milk and heavy cream and beat until the mixture is smooth. Add the flour and cornstarch and beat until the mixture is thick and creamy. Pour the mixture into a greased 9x13 inch baking dish. Place the dish in a larger roasting pan and add enough hot water to the roasting pan to come halfway up the sides of the flan dish. Bake for 45 minutes or until the flan is set. Let cool completely before serving.

Line 200

