Flan (mom’s recipe)

Ingredients:

1 can (12 oz) evaporated milk

1 pkg (8 oz) cream cheese

2 C sugar, separated

5 eggs

1 tsp vanilla

1 pinch salt

Instructions:

1. Preheat oven to 350
2. Put milk and cream cheese (cut into cubes) into blender and liquify until smooth
3. Add 1 C Sugar, eggs, vanilla and salt, and blend until smooth
4. Cook the other cup of sugar on low heat until caramelized, and pour into the bottom of a 9X9 pan. Pour the blender mixture over the caramelized sugar
5. Cover with aluminum foil
6. Put 9X9 pan into a larger pan and pour 1 inch of water in the larger pan surrounding the pan with the flan mixture inside
7. Bake at 350 for 1 ½ hours
8. Let cool and then refrigerate for 8 hours before serving