

## Creamy Baked Flan

12 servings (Suggest you make the full recipe and enjoy any leftovers!)

This is a light and creamy flan that you scoop out of its baking dish with a long-handled spoon.

$\frac{3}{4}$  cup sugar

3 Tbsp water

7 eggs

$\frac{1}{2}$  cup sugar

1 scant tsp ground cinnamon

1 tsp pure vanilla extract

$\frac{1}{4}$  tsp kosher salt

1 quart (4 cups) half-and-half cream

1. Preheat the oven to 350F.
2. Put the  $\frac{3}{4}$  cup sugar and water in a small heavy saucepan and heat on high. Swirl the pan to dissolve the sugar. When the liquid is caramel-coloured, pour it into the bottom of a 2-quart ceramic soufflé dish or similar deep casserole.
3. With a mixer or whisk, beat the eggs and  $\frac{1}{2}$  cup sugar in a large bowl. Sprinkle the cinnamon over the mixture and whisk again. Whisk in the vanilla and salt. **Do not over-whisk or volume will increase too much.**
4. Scald (heat until tiny bubbles form around the sides of a saucepan) the half-and-half. Pour it, in a slow ribbon, into the egg mixture, whisking. Pour the mixture into the soufflé dish. Set the dish in a large baking pan. Pour hot water into the outer baking pan until the water reaches about 1 inch up the sides of the baking dish.
5. Bake for 35 minutes. When lumps adhere to the side of a small knife, remove the dish from the oven and from the water bath. Cool at room temperature, then refrigerate until chilled.
6. When serving, be sure to reach down and get some caramel for each serving.