



Coffee Crème Caramel

10 to 12 servings

Bring back old memories to your guests with this classic. Delicious, super simple to make, and great when prepared a day ahead—even two days ahead of time and kept refrigerated in its baking pan. Enjoy!

2 cups sugar
1 cup water
4 cups milk
3 tablespoons Amaretto-flavored freeze-dried or granulated instant coffee
4 eggs
4 egg yolks
1/2 teaspoon vanilla extract or 1 teaspoon vanilla sugar
(see Tip, page 000)

1. Preheat the oven to 350°F.
2. Prepare a caramel for the bottom of the pan: Place 1 cup of the sugar and the water in a small, heavy saucepan over high heat. Once it starts to boil decrease the heat to medium and cook for 7 to 10 minutes or until light golden in color. Pour immediately into a 10-inch round cake pan. Swirl to cover the entire inside surface of the pan. (The caramel is very hot so always use gloves.) Set aside.
3. Place the milk, the remaining 1 cup sugar, and the coffee in a saucepan over medium-high heat and bring to a boil. Meanwhile, lightly beat the eggs and egg yolks. Remove the milk mixture from the heat, and whisk in the beaten eggs until completely incorporated, about 1 minute. Add the vanilla and mix. Pass through a sieve into the caramel-lined pan.
4. Place the pan into a baking dish and pour in water to a depth of 1 inch. Bake for 1 hour and 30 minutes, or until set in the middle.
5. Remove from the oven and from the outer pan containing the water. Set aside to cool and refrigerate, preferably overnight.
6. When ready to serve, pass the pointed end of a knife around the sides of the pudding to help release it. Swirl the cake pan to make sure it has released completely. Place your serving dish upside down over the glass mold

Flan de Café

10 a 12 porciones

2 tazas azúcar
1 taza agua
4 tazas leche
3 cucharadas café instantáneo con sabor a Amaretto
4 huevos
1/2 cucharadita vainilla

1. Precaliente el horno a 350°F.
2. Prepare el caramelo para el molde. Coloque 1 taza de azúcar y 1 taza de agua en una olla chica a fuego medio alto y cocine hasta que se vea ligeramente dorado. No lo toque, sino que mueva un poco la olla para que se dore toda la mezcla. Retire del fogón y vierta sobre el molde. Mueva el molde con la mano para esparcir la mezcla sobre el fondo y los lados. Deje a un lado por ahora.
3. Coloque la leche, el resto de azúcar y el café en una olla y lleve al hervor, Licue los huevos y poco a poco agregue la leche. Cuele y vierta en el molde.
4. Coloque el molde a baño María o sobre otro molde mas grande con agua y hornee 1 y 1/2 horas.
5. Retire del molde y deje enfriar completamente.
6. Pase un cuchillo por el borde del flan y voltee sobre una bandeja de servir.