

## Brazilian Style Flan

Courtesy of Fogo de Chão



**FOGO DE CHÃO**  
BRAZILIAN STEAKHOUSE

### Caramel Sauce

- 1 cup Sugar
- ¼ cup Water

### Flan

- 1 cup Milk
- 1 14oz can sweetened condensed milk
- 4 eggs

1. In a small sauce pan, melt sugar and water over moderate heat, stirring frequently, until liquid is dark, caramel-colored sauce.
2. Remove caramel sauce from heat and pour into individual baking molds. Let cool until caramel hardens.
3. Preheat oven to 350 degrees Fahrenheit. Using an electric mixer, combine milk, sweetened condensed milk, and eggs until well blended.
4. Pour mixture into caramel-filled baking molds. Place molds in larger pan filled with water to depth of ½ inch.
5. Bake 45 minutes. Flan is done when the center jiggles, but is not liquid. Remove from oven. Remove baking mold from water.
6. Cover mold with an inverted serving dish. Hold mold and dish together, then turn over.
7. Lift off mold. Caramel sauce will flow over the flan and onto serving dish.

