

## Orange Caramel Custard Flan

A delightful alternative to regular flan.

*Recipe donated by Portuguese language student, Inez Jennings*

Serves 4-6

1/3 cup sugar + 1/4 cup sugar divided  
1 orange, peeled and broken into small pieces  
2 eggs  
1 13-ounce can evaporated milk  
1 teaspoon vanilla  
dash salt  
1/8 teaspoon orange flavoring (optional)

In small skillet, heat and stir 1/3 cup sugar over medium heat until sugar melts and becomes golden brown. Quickly pour caramelized sugar into a metal 9" pie pan, tilting to coat bottom and sides. Sprinkle orange pieces over caramelized sugar.

In bowl, beat eggs, stir in milk, 1/4 cup sugar, vanilla, salt and orange flavoring. Pour into caramel coated pie tin. Set pan inside another baking pan on oven rack. Pour hot water around pie tin to depth of 1/2".

Bake at 325 degrees 45 to 50 minutes or until a knife inserted half way between center and edge comes out clean.

Chill.

Carefully loosen custard from sides and invert on platter.