

## "Mercedes" Flan

½ c. sugar  
2 Tbs. hot water

In a heavy stainless pan melt sugar slowly; turn down heat  
Carefully add hot water, stirring constantly until sugar turns golden brown.  
Quickly pour into baking dish (I use a glass 10" pie pan)  
This sugar turns crackly hard in the pie pan -- never fear it will be liquid caramel after baking.  
Can make caramel in micro in pie pan -- works great but watch carefully.

4 eggs  
1 can (14 oz) sweetened condensed milk  
1 can (14 oz) filled with milk (I use skim)  
1 tsp vanilla  
8 oz. cream cheese

Mix in blender

Pour mixture over sugar in pie pan

Place pie pan in a pan with water half way up the sides. Place in 300° oven for 1 hour or carefully insert thin knife about halfway to middle -- if it comes out clean the center will continue to cook as it cools. Cool in pan. Keep in refrigerator. When ready to serve invert on a large plate. The caramel will coat the top and run over the sides. When I was given this recipe I was told I could substitute the milk with pineapple juice -- not sure that sounds so great but I think it might be good to add some pumpkin for a pumpkin-flan.