

White sweet potato flan

Servings: 4

INGREDIENTS:

Caramel

3/4 cup sugar

Custard

2 large white sweet potatoes, peeled, cubed and boiled in salted water until tender (about 20 minutes)

1 can evaporated milk

1 can sweetened condensed milk

1 tsp vanilla

2 tsp almond extract

5 large eggs

1/4 cup flour

DIRECTIONS:

Caramel

Cook sugar in a small, heavy saucepan over medium-low heat, stirring occasionally, until golden. Pour caramel into a 10-inch round baking dish or a bunt cake pan, tilting to coat the bottom and sides. Set aside and let cool.

Custard

1. Preheat oven to 350 degrees
2. Mix all ingredients in a blender
3. Pour water on a pan larger than the mold prepared with the caramel
4. Pour custard through a colander in mold that has been lined with sugar caramel
5. Bake on a water bath (water should go up to the line where the custard goes) for 55 minutes
6. Test firmness with a toothpick until it comes out clean. Refrigerate.
7. Remove from mold by running a knife around the mold until it loosens and turn it over a dish with a lip. The caramel will be liquid and will pour out.