

Flan de Queso (cheese flan)

(a simple flan with a heavier and creamier texture than regular flan, tastes almost like cheesecake)

Ingredients:

2 eggs

5 Tbsp sugar

1 8 oz. package cream cheese

(may substitute low-fat American Neufchatel or farmer's cheese, but **not fat free**)

1 tsp. vanilla

1 can evaporated milk

1 cup sugar (for caramel)

Preparation:

Preheat oven to 350 degrees.

Mix together the eggs and 5 Tbsp. of sugar.

Add cream cheese, mix thoroughly

Add vanilla, and slowly add milk, making sure not to leave any cheese clumps.

Prepare caramel and pour in flan cups.

Let caramel stand for 5-7 minutes, then add cheese mixture to cups.

Bake for 40-45 minutes.

Let cool and refrigerate for 20 minutes before serving. Enjoy!