

PUMPKIN FLAN

Tastes like pumpkin pie without the trouble of making a crust

- 1-1/4 Cups Sugar**
- 1/4 Tsp salt**
- 1 Tsp ground cinnamon (generous)**
- 1 Cup canned pumpkin**
- 5 Large Eggs**
- 1-3/4 Cups Evaporated milk**
- 1-1/2 Tsp Vanilla**
- Ginger whipped cream**

In a 8 to 10 inch frying pan, melt 1/2 cup sugar over medium heat, shaking pan often. When all sugar is melted and turns a dark amber color, 3 to 4 minutes, immediately pour caramelized sugar into an 8 or 9 inch square metal pan (have used glass and was ok). Tilt pan quickly to let syrup coat bottom. It hardens fast and does not need to coat bottom completely as it will melt and flow more when baking. Set aside.

In a bowl, combine remaining 3/4 cup sugar, salt, cinnamon, pumpkin, and eggs; mix well. Stir in evaporated milk and vanilla. Pour into caramel-coated pan. Set pan in another baking pan slightly larger than the one used for flan. Place in a 350 degree oven. Carefully pour boiling water into outer pan so it is about 1 inch deep. Bake about 45 minutes and flan appears set in center. Remove from hot water and chill at least 4 hours or until the next day (cover pan when flan is cold).

To serve, cut around custard to loosen from pan. Invert a rimmed serving platter over. Holding platter in place, quickly invert flan; custard and sauce will slowly pour out. Cut into squares. Serve with ginger whipped cream.

Ginger whipped cream: beat 1 cup whipping cream, 1/2 tsp ground ginger and 2 tablespoons sugar until cream hold soft peaks.

C:pumpkin flan