

# Flan de Coco y Ron

## Coconut Rum Flan

1-1/2 cup sugar, divided  
5 large egg yolks  
3 large whole eggs

1-3/4 cups coconut milk  
3 tablespoons dark rum  
1 cup milk

Heat oven to 325 degrees. Have ready a 9" round glass pie dish.

Place a clean kitchen towel in bottom of shallow baking pan large enough to hold pie dish. Fill baking pan with enough boiling water to come halfway up sides of dish; transfer baking pan to oven.

Place 3/4 cup sugar in a heavy-bottomed, medium skillet. Place over medium-high heat; cook until sugar begins to melt, swirling pan. Cook until melted and medium-dark brown, about 5 minutes. Remove from heat; pour caramelized sugar into pie dish. Swirl dish until sugar evenly coats bottom; let cool.

In a large bowl, whisk together remaining 3/4 sugar, salt, egg yolks, and whole eggs until combined. Pour into pie dish. Transfer to hot-water bath in oven. Bake 45-50 minutes.

Refrigerate at least 4 hours. When ready to serve, run a knife between flan and pie dish. Place a serving dish on top of flan and invert. Slice, and garnish with any remaining syrup

