

## Cheater Flan

<http://userealbutter.com/2008/11/19/flan-recipe/>

1 cup sugar  
1/4 cup water  
1/4 tsp cream of tartar (optional)  
1 can (14 oz.) sweetened condensed milk  
2 tsps vanilla  
3 cups milk  
3 eggs

Dissolve the sugar and cream of tartar in the water, stirring over low heat in a saucepan. Increase the heat to medium high. DO NOT STIR. Allow the mixture to boil until caramel color begins to appear – usually 5 minutes or so. When sugar is a deep caramel color, remove from heat and pour into a 9-inch round baking pan or quickly pour into 6 small ramekins and carefully swirl the caramel around to coat the sides. Set the pan(s) aside. Meanwhile whisk eggs in a large bowl. Then mix in vanilla and sweetened condensed milk. Stir in the milk. Strain custard into the pan or ramekins. Set the pan or ramekins in a water bath up to 1/2 or 3/4 of their height in an oven at 400°F. Bake the 9-inch for 50 minutes or until a knife inserted comes out clean. Bake the ramekins for about 35 minutes or until a knife inserted comes out clean. Cool the flan until room temperature (a couple of hours) and then refrigerate for 12 hours. Loosen the sides of the flan with a knife. Invert the pan or ramekin onto a plate and let the flan release.