



Southern Living

**\$10,000 Winner, Signature  
Desserts: Cream Cheese Flan**

## Cream Cheese Flan

**Signature Desserts Winner: Jo Gonzales-Hastings, Gulfport, FL**

### INGREDIENTS

- 1½ cups sugar, divided
- 7 egg yolks
- 1 (14-ounce) can sweetened condensed milk
- 1 (12-ounce) can evaporated milk
- ¾ cup milk
- 1½ teaspoons vanilla extract
- 1/8 teaspoon MORTON Salt
- 4 egg whites
- 1 (8-ounce) package PHILADELPHIA Cream Cheese

### INSTRUCTIONS

Sprinkle 1 cup sugar in a medium-size heavy saucepan; place over medium heat, and cook, stirring constantly, 5 minutes or until sugar melts and turns a light golden brown. Quickly pour hot caramelized sugar into a 2-quart flan dish. Using oven mitts, tilt dish to evenly coat bottom and sides. Let stand 5 minutes (sugar will harden).

Whisk together egg yolks, and next 5 ingredients in a large bowl. Process egg whites, cream cheese, and remaining ½ cup sugar in blender until smooth. Stir egg white mixture into egg yolk mixture. Pour mixture through a wire-mesh strainer into a large bowl; pour custard over caramelized sugar.

Place dish in a large shallow pan. Add hot water to pan to a depth of one-third up sides of dish. Bake at 350° for 1 hour and 45 minutes. Remove dish from water bath; cool completely on a wire rack. Cover and chill at least 3 hours. Run a knife around edge of flan to loosen; invert onto a serving plate.