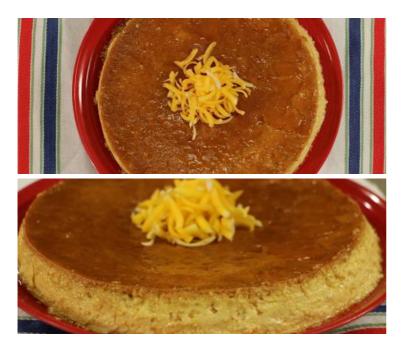
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Home > Pumpkin Flan

Pumpkin Flan



Makes:

12 servings

Utensil:

Saladmaster Food Processor 11" Large Skillet with Cover Round Cake Pan (9 inch) Blender Rate Recipe:

Contributed By:

Leyla Segebre Write a Review

Recipe Description:

Flan is a delicious dessert that is very popular around the world. It is prepared using eggs, milk and sugar, with a caramel sauce on top. This recipe features a special Saladmaster touch - pumpkin. You won't be able to resist a second helping!

```
14 ounces
sweetened condensed milk
(400
g)
    14 ounces
evaporated milk
(400
g)
    14 ounces
heavy cream
(400
g)
     \frac{1}{2} teaspoon
       vanilla extract
(2,5
mL)
     4 eggs
```

```
½ pound
    pumpkin, shredded, use Cone #1
(113
g)
    2 tablespoons
white sugar
```

(25 g)

9)

Directions:

- 1. Mix condensed milk, evaporated milk, heavy cream, vanilla, eggs and pumpkin in blender for 5 minutes.
- 2. Meanwhile, add sugar to round cake pan and cook over medium-low heat until it caramelizes. Remove from heat.
- 3. Add 1 cup of water to skillet and place cake pan inside skillet.
- 4. Carefully pour creamed mixture in cake pan. Cover skillet, set temperature to medium and cook flan in a water bath.
- 5. When Vapo-Valve™ clicks, reduce temperature to low. Cook for at least one hour or until set.
- 6. Remove cake pan from skillet and let flan cool completely.
- 7. Once cooled, invert flan onto serving platter. Refrigerate for 3 hours.
- 8. Decorate with shredded pumpkin and serve.

Nutritional Information per

Serving
Calories: 302
Total Fat: 19g
Saturated Fat: 12g
Cholesterol: 137mg
Sodium: 114mg
Total 25g
Carbs:
Dietary Fiber: 0g
Sugar: 24g
Protein: 8g