

# Watermelon Caramel Flan

momlogic

## Ingredients: Watermelon Caramel

- 1/2 cup sugar
- 3 tablespoons water
- 8 (18gm. each) pieces Watermelon Jolly Rancher Hard Candy

## Ingredients: Flan

- 8 eggs
- 1/2 cup sugar
- 1 1/2 cups heavy cream
- 1 1/2 cups milk
- 1 teaspoon vanilla
- 2 cup sliced fresh strawberries
- 1/2 cup fresh blueberries

## Directions:

To make caramel, combine sugar, water, and candy in a small saucepan. Bring to a boil over high heat and continue to boil without stirring for 3-5 minutes more until candy has melted, the mixture deepens in color, and you smell a watermelon scent. Watch carefully to avoid burning. Remove from heat and pour hot caramel into a 10-inch round pan. Tilt pan to coat bottom of pan with caramel. Set aside.

# Watermelon Caramel Flan

## Directions:

1. Preheat oven to 325F (165C).
2. Beat eggs and sugar until thick and pale yellow. Add heavy cream, milk, and vanilla and beat until blended.
3. Pour flan mixture into caramel-lined pan. Place round pan in a larger pan. Pour enough hot water in larger pan to reach halfway up sides of cake pan. Bake about 2 hours until flan appears set and until knife inserted off-center comes clean. Remove flan pan from water bath and cool completely. Cover with plastic wrap and refrigerate overnight.
4. Because of the candy used in the caramel, it contains more liquid than usual. Invert onto a large, flat serving platter and wipe off excess liquid from sides.
5. Just before serving arrange blueberries and strawberries in a patriotic pattern on top of flan. Serve cool. Store covered in the refrigerator up to 1 week.

Makes 15 to 20 servings.