

Free Cuban Coconut Flan Recipe

If you would enjoy eating a delicious mouth-watering Cuban dessert you have to check out this [Free Coconut Flan Recipe](#)! This is a version of the [classic Spanish Flan](#) recipe. This recipe will show you the secrets of how you can bring this delicious [Cuban Treat](#) into your own home! This delicious dessert is made with condensed milk, eggs, vanilla and caramelized sugar. A main ingredient that really adds flavor to this recipe is [Coco Lopez cream of coconut](#), which is available at your favorite ethnic food store. The Coco Lopez cream of coconut gives the flan a whole different dimension of flavor that will make your mouth water. If you love the taste of coconut you need to read the detailed recipe! It is a quick and easy recipe to put together and should be done a day ahead to allow the flan to set and cool overnight. The [Coconut Flan](#) will be ready in the fridge the next morning for all your family to devour. Here is an inside look of how this [Latin American Dessert](#) is put together. First, in a large bowl, you will mix egg and milk together. Then you take fresh [vanilla bean](#) down the middle and scrape out the seeds. Next, in your mold, coat the walls with sugar and then you will caramelize the sugar over stove top. You will then mix the caramel and custard together and bake them together in the mold with the caramelized sugar. The last step is for you to allow the flan to cool overnight before you serve it to your family and friends. You can serve it with the coconut cream drizzled on top or you can serve it with an ice-cold beverage. The custard vanilla flavor is something that you will never forget. To find out the details of this recipe visit www.efoodschoo.com and check out other delicious recipes that the site has to offer!

About the Author

You can find the [Free Cuban Coconut Flan Recipe](#) at www.efoodschoo.com! Visit [Free Cuban Coconut Flan Recipe](#).

Source: <http://www.eatsee.com>