

Summary of simple ways to make flan at home

The following article will summarize how to make simple Flan cakes at home so that housewives can have the courage to show their talents in front of family, lovers, friends!

Flan cake is a typical beauty in European cuisine, a delicacy suitable for the taste of many ages. This dish is not difficult to make with the simple ingredients available at your home. In the article below, TipsMake.com will help you summarize **how to make Flan** at home so that you have the opportunity to show your talents in front of your family, lover, friends, and follow along!

How to make delicious flan at home

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Ingredients for making Flan cake



TipsMake.com's formula is suitable for 3-4 people. If you want to make more people eat, you should actively increase the volume proportionally.

Processing materials

1. 3 eggs
2. 2 separate egg yolks
3. 500ml of unsweetened fresh milk
4. 150ml condensed milk or 1 tablespoon Vanila
5. Salt (optional)
6. Street
7. Country

Necessary tools

1. Manual whisk
2. Flan cake mold is safe, hygienic and durable

How to make simple flan at home

Step 1: Prepare water to make Flan

Flan is also known as Caramen because the part of Caramel (water of winning sugar, liquid water) covers the cake. This is one of the important ingredients to create delicious cakes.

Therefore, the preparation of water for Caramen is definitely not to be missed and should be done first. You can win the country in either of the following ways:

Win the water with a pot: You put three tablespoons of sugar into the pot, turn on the heat and stir until sugar flows. When the sugar shows signs of boiling, begin to turn golden brown, add a little water and boil until the sugar has gradually geled.



1. If the situation is too thick gluey water can be 'cured' by pouring a little more water to dilute it.
2. Conversely, if the water is too thin, turn on the heat to continue the evaporation.

Making water in the microwave: Add enough sugar and water into the bowl (the kind of bowl that can be used in a microwave) and then put in the oven, turn on high heat mode and turn for about 5 minutes. When removed, the waterborne mixture has transformed into the colloidal Caramel water that you need right away. When shooting with a microwave, you should pay close attention if it is not very flammable and damage the water, leading to be prepared again.



After you have boiled or microwave the sugar water, quickly pour it into each mold, avoid cooling to make the gel hard, hard to do. In addition, because the sweet taste of each object is different, you have the flexibility to balance the amount of water just right in each mold. Do not forget to coat the mold evenly to make the cake more beautiful.

Step 2: Beat the egg mixture



In the next step, you add sugar, eggs into the bowl and use a hand whisk to beat until all the yolks, whites and sugar are mixed.

Add 1 teaspoon of Vanilla and salt (if you prepare this ingredient) and beat it with the egg mixture.

Step 3: Heat the milk and pour into the egg mixture



Next is the heating stage of fresh milk. You mix fresh milk with condensed milk (if any) and then heat on the stove or in the microwave. Note, fresh milk should not be boiled or roasted for too long as this will lose the good nutrients in fresh milk.

When the temperature of the milk has reached the standard, pour slowly, divided into 3 turns into the mixture of eggs just made. Every time you pour milk, you must always beat it right away so that the mixture does not clot. Each turn is about 1-2 minutes apart. If all of the hot milk is poured in immediately, it may result in the egg

being cooked and the mixture goes bad.

You beat until even then stop to remove all the foam layer or wait for the foam to melt into the mold, otherwise it will make the bread pitting after steaming. When pouring, you should use a sieve to filter excess ripple or foam to the final product delicious, smoothest.

Step 4: Conduct steaming buns

There are many ways and aids to make Flan (Caramel) at home in a simple and quick way. The principle of their common operation is to create steam to steam the bread for a specific period of time.

Here, TipsMake.com has summarized for you the easiest and easiest instructions to make Flan:

Make a Flan with a microwave



Particularly with the way of making microwaves, you will not need to use steaming water, just put the cake mold into the oven tray, turn on the medium-low heat mode and then turn for 9-10 minutes. Note, the Flan cake mold to use must be used in the microwave!

>> See detailed instructions for making flan with microwaves [here](#) .

Make a flan with an oven



At this stage of making flan cake by this oven, you need to prepare an extra tray with a height of about 5cm, place a cotton towel underneath and pour boiling water into the tray with a water level of about 2/3 of the tray. Using boiling water will be faster because the temperature in the oven is essentially to maintain the heat of the water, causing the water to evaporate to steam the bread.

Then, you turn the filled cake in turn, carefully placed in the oven and turn on the oven with a temperature of 150 degrees C. Note, you need to monitor for the first 10 minutes to make sure that the water in the pot There is constant heat, continuous evaporation.

If you see signs of boiling, constantly reducing the temperature to about 120 degrees C. Conversely, if the water does not evaporate, you can raise the temperature to 170 degrees Celsius.

The cake will cook after 30-45 minutes, depending on the capacity of the oven or thickness, height of the cake.

>> Find out details: **A 4-step guide to making delicious flan cakes in your home oven**

Make a Flan with an electric rice cooker



To make a Flan with an electric rice cooker, first pour about 1/4 of the rice cooker, then place the steam tray on top, arrange the freshly prepared Flan cups into the rice cooker, press the cook button. Next, cover the top of the saucepan with a towel, then close the lid.

If you want to avoid moving, you can add a cotton towel under the steam tray, then place the cake cup on top (as shown).

Let the pot cook for about 20 minutes, when starting to switch to incubation mode, you can use a toothpick to skewer the bread. If the toothpick is removed and does not stick to the custard mixture, it is cooked.

>> See more: **Making flan cake with a rice cooker**

Use yogurt maker and Caramel



Currently, the market has its own yogurt and caramel making machine for consumers to choose. The caramel and yogurt maker Hitops HT-83 possesses two functions as the name implies, that is to make delicious yogurt cups or flan cakes that blend delicately between the greasy and sweetness.

The body is simple designed, the lid is made of safe, transparent plastic so you can easily follow the steaming process.

You only need to put the cake mold that comes with the machine that poured the sugar water and the egg custard mixture into the machine, fill the water in the water tank, cover and choose C mode (Caramel mode) and wait until the machine alerts all done, you have a great dessert for the whole family!

Steam Caramel with an autoclave, a regular pot



Caramel can also be steamed easily with autoclaves, conventional pots according to the steaming mechanism.

You pour a sufficient amount of water into the pot and boil water, then let the stove to keep the water boiling, the heat rolling slightly to evaporate. Next, you lay the steamer layer on top, lay a layer of cotton towels underneath to avoid the bucket of steam-induced fluid (optional) and then arrange the prepared Flan cake mold.

Finally, you cover another clean cotton towel on the top of the pot, occasionally open the lid to prevent water from remaining in the lid, making the cake not delicious.

Steaming like this for about 30 minutes is cooked, you can turn off the stove and let the cake out.



So with just the simple ingredients and available household items, you can immediately make everyone this wonderful, greasy, delicious Flan cake.

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