

Chocolate Flan

- $\frac{1}{3}$ cup sugar
- 1 tablespoon water
- 2 14-ounce cans sweetened condensed milk
- 4 eggs
- 1 tablespoon vanilla
- 1 cup water
- Pinch of salt
- 2 heaping tablespoons unsweetened cocoa

Caramelize a flan dish: Melt the sugar with the water over medium-high heat in a saucepan and cook until caramel-colored. Pour immediately into flan dish.

Beat together the condensed milk, eggs and vanilla. Bring the water to a boil in a heavy saucepan and add the cocoa and salt. Stir to dissolve. Remove from heat and gradually beat in the milk mixture. Pour into caramelized dish. Place flan dish in a larger pan and carefully add hot water in larger pan to half the depth of the flan dish. Bake 1 hour at