



DOUBLETREE COOKIE FLAN

INGREDIENTS

- 5 cups of water*
- 1 stick of butter, room temperature*
- 1/2 cup caramel sauce topping*
- 1 cup mascarpone cheese, softened*
- 1/2 cup sugar*
- 1 tsp vanilla extract*
- 6 large eggs*
- 2 cups milk*
- 1/8 tsp ground five spice*
- 1 DoubleTree Cookie*
- Strawberry for garnish*
- Whipped cream for garnish*

PREPARATION

- Heat oven to 350° F (180° C).
- Butter eight individual 6 oz custard cups. Line a large baking or roasting pan with a doubled paper towel. Set aside.
- In a medium pan, bring 5 cups of water to a boil.
- Place 1 tbsp caramel sauce into each custard cup.
- In a large bowl, beat together mascarpone cheese, sugar and vanilla with an electric mixer until smooth. Beat in eggs, one at a time, until smooth. Blend in milk.

- Divide egg mixture evenly into 8 custard cups. Place cups in prepared pan.
- Pour boiling water carefully into the larger pan, to a level halfway up the sides of the custard cups.
- Bake 35 to 40 minutes. Insert toothpick halfway between pan and center of filling. Repeat until toothpick comes out clean.
- Remove cups from hot water bath and cool on rack for 15 minutes or until room temperature.
- With a sharp thin knife, loosen edge of custard.
- Invert cups onto individual DoubleTree Cookie “serving plates.” Let stand a few seconds. Remove cup, and spoon remaining topping in the bottom of the cup over custard.
- Sprinkle with five spice.
- Garnish with whipped cream and a strawberry.

Yields 8 flans