

## Flan de Naranja

In a bowl, beat 5 whole eggs and 1 egg yolk until light; add 1½ cup sugar and continue beating. Mix in 1½ cups fresh orange juice and the grated peel of 1 orange. Pour into the custard cups and place the cups in a pan of hot water (half way to top of cups). Bake in a 325° oven for 30-40 minutes or until a knife inserted into the custard comes out clean. Remove from pan and cool. Serve with sweetened whipped cream flavored with cointreau or any other orange liqueur or with vanilla. Serves 4.

