CUSTARD CAKE

INGREDIENTS

FOR THE FLAN OR CUSTARD

Sugar (tantya niyo nalang po ito. Pang caramelize lang naman po)

10pcs. Egg yolks, Large or XL

2pcs. Whole eggs, Large or XL

1 big can Evaporated milk, any brand

1 big can Condensed milk, any brand

1 pc. Calamansi

PROCEDURE

PRE-HEAT YOUR OVEN @ 160 TO 170c

- Caramelized sugar bago ilagay sa pan o llanera na gagamitin mo.
- For the Flan, mix lang lahat ng ingredients bago salain.
- Ilagay sa pan or llanera. Ikaw na bahala kung gaano karami ang ilalagay mo. Set aside.
- Prepare mo na ang chiffon batter na gagamitin mo.

  - Ube chiffon for Ube custard cake
  - Chocolate chiffon for Choco Flan cake
  - Vanilla chiffon for Classic custard cake

Please! Watch ang video po sa group para magawa ng maayos😊