

# 2025 UConn Dining Culinary Olympics Winning Recipe

## Coconut Cheese Flan

Angel Concepcion

### Ingredients:

4 LB white sugar  
3 42oz cans condensed milk  
3 40.5 oz cans of coconut milk  
4 TBSP vanilla extract  
15 eggs  
8 oz sweetened shredded coconut  
3 LB cream cheese  
Equipment and containers  
Medium sauce pot  
Blender  
Rubber spatula  
12 souffle cups

### Instructions:

- Preheat oven to 350F
- Melt sugar in a pan over medium heat to make a caramel
- Using a blender, combine all remaining ingredients and blend until smooth
- Divide the caramel evenly between 12 souffle cups
- Top with blended ingredients
- Place soufflé cups in a water bath and bake for 25-30 minutes, using a toothpick to check doneness. Insert toothpick in flan and pull it out, if toothpick comes out clean flan is done.
- Remove from oven and cool completely.
- When cooled, overturn the flan onto a plate
- Garnish the flan appropriately.

Makes 12 portions.