flan in minutes

Tupperware®

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Serves 4

4 eggs
1½ cups 2% milk
¾ cup granulated sugar
1 tsp. vanilla extract
¼ tsp. salt
bottled caramel sauce

Place first five ingredients in base of your Whip 'N Prep™ Chef. Replace cover, turn handle and blend until well combined. Pour mixture evenly into four Snack Cups and place in the Tupperware® SmartSteamer. Microwave at 50 percent power for 16 minutes or until custard is set and a knife inserted into the center comes out clean. Chill in refrigerator for several hours. To serve, run a knife around the edges to loosen and invert onto plates. Top with a prepared caramel sauce if desired.

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