



## COCOA FLAN IN RAMEKINS

Makes 8 servings.

This is an adaptation of a previous flan recipe, which I made with margarine. Here I use EARTH BALANCE, and I bake it in individual ramekins rather than in one dish.

It is pareve and gluten free. I like it warm, room temperature or straight from the refrigerator. You can top it with raspberries.

### INGREDIENTS

- 8 tablespoons EARTH BALANCE plus 1 tablespoon for greasing the ramekins.
- ¼ cup imported unsweetened cocoa powder, plus some for dusting
- 6 large eggs, at room temperature
- 1¼ cups light brown sugar
- 1 cup blanched almond flour

### PREPARATION

1. Preheat the oven to 325F.
2. Grease 8 – ¾ cup ramekins.
3. Place Earth Balance and cocoa in a double boiler and stir until melted and smooth.
4. Place the eggs in a bowl of an electric mixer. Using the balloon whisk attachment, beat the eggs, at medium speed, gradually adding the sugar until stiff, about 5 minutes. Using a rubber spatula, fold in the cocoa, then the almond flour until very well combined.

5. Place the ramekins on a cookie sheet (it is easier to handle) and pour the batter dividing it equally among the ramekins.
6. Bake for about 20 minutes or until just set.