

Pineapple flan cake

TIME: **40 MINUTES**
PORTIONS: 10

INGREDIENTS:

- 200 grams of diced pineapple
 - 300 grams of refined sugar
 - 200 ml of condensed milk
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- 200 ml of evaporated milk
 - 150 ml of coconut cream
 - 6 eggs

Preparation

Preheat oven to 180°C.

Pour the sugar into a flank and heat over the fire so that it melts and the candy forms; roll the mold to cover the surface and walls. Blend condensed milk with evaporated milk, pineapple, coconut cream and eggs.

Pour the preparation on the flank and cover with aluminum foil sealing the edges.

Place in a bowl and cook in the oven at 180 °C for 1 1/2 hours.

Remove from heat and let cool completely; demold and serve.

