

Southwest Lemonade Flan Bar

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Ingredients: Crust: 1 box Girl Scout Lemonades Cookies
2 oz. melted butter

Break and press cookies combined with the butter into a 9x11pan and bake for 4 minutes at 325°. Make sure to spray the pan with some kind of food release.

Flan Recipe: 10 whole eggs 8 egg yolks
1.25 cups sugar 4 cups Heavy cream
2 Tablespoons corn starch 4 oz. Lemon Curd
1 vanilla Bean cut long way and scrap the pulp

Combine heavy cream, vanilla bean pulp and corn starch in a sauce pan.
Bring to boil for 1 minute and turn off, combine all other ingredients except the lemon curd to the heavy cream mixture. Pour the mixture over the lemonade cookie crust and bake at 300° for 40 minutes or until firm.
Cool for 2 hours in the refrigerator and then remove your Flan from the pan. Frost top with lemon curd.
Garnish with thin sliced lemon wedges and enjoy.

