



Coconut Vegan Flan

<https://classicbakes.com/recipes/coconut-vegan-flan>

- **Prep Time:** 30 mins
- **Cook Time:** 30 mins
- **Total Time:** 60 mins
- **Serves:** 5 persons



Ingredients

- 1 cup [Granulated Sugar](#)
- 1 can [Coconut Cream](#)
- 2 cups [Coconut Milk](#)
- 3 tablespoons [Maple Syrup](#)
- 2 teaspoons [Vanilla Extract](#)
- 1 tablespoon [Vegan Orange Liqueur](#)
- 4 tablespoons [Arrowroot Powder](#)

- 1 teaspoon [Agar-Agar](#)
- 1 teaspoon [Turmeric](#)
- 1 teaspoon [Cinnamon](#)
- [Fresh Mint](#)

Instructions

1. In a clean, dry [medium saucepan](#), add the granulated sugar.
2. Place the sugar over medium-low heat for 8-9 minutes. Shake the saucepan if necessary, so the sugar melts evenly.
3. When the sugar melts and is free of sugar crystals, pour the caramel into five [oven-safe ramekins](#).
4. Spread the caramel around the ramekins, then set them on a [baking sheet](#) and set them aside.
5. Add coconut cream, milk, maple syrup, vanilla extract, orange liqueur, turmeric, and cinnamon to a large saucepan.
6. Place cornstarch and agar-agar agar into a [small fine-mesh strainer](#) and sift it into the coconut mixture.
7. Whisk well, then place the coconut mixture onto a medium-high flame.
8. Whisk the coconut mixture constantly for 8-10 minutes until it thickens and coats the back of the spoon.
9. Divide the coconut milk mixture between the ramekins and chill it for at least 6 hours.
10. To serve, invert the flan onto a [dessert plate](#) and let the caramel drip onto the flan. Garnish the flan with fresh mint.

Full recipe: <https://classicbakes.com/recipes/coconut-vegan-flan>