

Sarra EL FILALI

## Ingredients

1/2 cup sugar  
4 large eggs  
1 teaspoon vanilla extract  
1/2 teaspoon almond extract  
1 (14-ounce) can fat-free sweetened condensed milk  
1 (12-ounce) can evaporated skim milk  
1/4 cup coarsely chopped almonds  
Chopped almonds (optional) □

## Preparation

Preheat oven to 350°. Pour sugar into a 9-inch round cake pan. Place cake pan over medium heat. Cook 6 minutes or until sugar is dissolved and golden, shaking cake pan occasionally with tongs. Immediately remove from heat; set aside. Place eggs in a medium bowl; stir with a whisk until foamy. Add extracts and milks; stir with a whisk. Stir in 1/4 cup almonds. Pour mixture into prepared cake pan; cover with foil; place in a large shallow roasting pan. Place roasting pan in oven; add water to roasting pan to a depth of 1 inch. Bake at 350° for 55 minutes or until a knife inserted in center comes out clean.

Remove cake pan from water; place on a wire rack. Remove foil. Let custard cool in cake pan 30 minutes. Loosen edges with a knife or rubber spatula. Place a serving plate upside down on top of cake pan; invert custard onto plate, allowing syrup to drizzle over custard. Sprinkle with chopped almonds, if desired.

## [Source](#)

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