St. Jude Children's Research Hospital®
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Enjoy this delicious recipe by St. Jude survivor **Yamila**.

St. Jude survivor **Yamila's**

Pumpkin Flan

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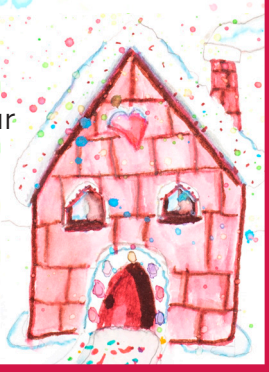
Ingredients:

- 1 cup boiled pumpkin
- 1 can condensed milk
- 1 can of evaporated milk
- 1 8 oz package of cream cheese
- 4 eggs
- 1 teaspoon of vanilla
- cinnamon powder to taste

Preparation:
Blend all the ingredients until smooth and creamy. Pour the mixture into a flan mold with a lid. Place the mold in a larger pan filled with enough hot water to reach halfway up the sides of the mold (a water bath).

Bake at 400 degrees for 1 hour in oven or until a knife

continued . . .



FOLD FOLD

The Flan That Reminds Yamila of Home in Puerto Rico

Preparation continued:
inserted in the center comes out clean. Let the flan cool before removing it from the mold. Sprinkle with ground cinnamon to taste before serving.



Art by St. Jude patient, **Ty**

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