

Profit Potential		
Food Cost	Menu Price	Profit
\$1.84	\$6.99	\$5.15

Fanciful Flan



Item Description	Amount	Cost
Rich Products Flan Custard Mix Aseptic Pak	3.5 oz	\$0.42
Jon Donaire Cheesecake Chocolate Individual Mini Round	1 cake	\$1.16
Lyons Magnus Sauce Caramel Designer Dessert	.25 oz	\$0.07
Rich Products Topping Whipped Non-Dairy On-Top	.5 oz	\$0.08
Whole Raspberries	12 each	\$0.08
Mint Sprig	1 leaf	\$0.03

Pour Flan Mix into Saucepan and cook according to instructions on box. While cooking squeeze thin layer (approx. 1/4 oz) of Caramel Designer Dessert Topping into bottom of 4oz plastic portion cup. When Flan mixture is finished cooking, pour over caramel until about 1/16" from the top of cup. Place in cooler for at least 2 hours until firm. Remove from cooler, set mini cheesecakes over top of cup and turn over, place on cold dish, squeeze cup slightly to loosen flan. Caramel should drizzle down sides. Squeeze dollup at bottom side of cheesecake, garnish with raspberries and mint sprig.

