

Elbah

Ingredients

- 1 1/4 cups sugar, divided
- 5 eggs
- 1 3/4 cup milk
- 1/2 cup powdered milk
- 1/2 cup water
- 1/4 cup heavy cream
- 2 tsp vanilla extract
- 1/4 tsp ground cardamon
- 1/8 tsp ground saffron
- saffron threads for sprinkling

Directions

Preheat oven to 400°F. Add 1/2" water to a large baking pan or broiler.

Place 1/2 cup sugar in a small non-stick pan. Heat over medium-high heat, stirring occasionally, until it caramelizes to your tasting, about 5 minutes.

Remove from heat and carefully pour the melted sugar onto a large oven-safe pan or several ramekins. Set aside.

Using a blender, beat the eggs and remaining 3/4 cup of sugar until well combined. Add the rest of the ingredients, save for the saffron threads, and blend well.

Pour the batter into the pan or ramekins with the caramel. Sprinkle saffron threads on top. Cover with lids or aluminum foil. Carefully place the pan or ramekins into the baking pan with the water.

Bake for 40 to 60 minutes, or until a toothpick inserted in the middle comes out clean. Let cool at room temperature for 30 minutes. Then place in the refrigerator and cool for at least an hour before serving.