

Strawberries And Cream Flan

¼ cup butter or margarine, softened

½ cup sugar

1 egg

1 teaspoon vanilla

2/3 cup all-purpose flour

Pinch salt

Pastry Cream Filling (Recipe follows)

½ pint strawberries, sliced

1 can (11 ounces) Mandarin orange segments, drained

Whipped cream

Cream butter and sugar in a small bowl until fluffy; beat in egg and vanilla. Mix in flour and salt. Spread batter evenly in greased and floured Fancy Flan Pan. Bake at 350°F until cake is golden and springs back when touched, about 14 minutes. Cool on wire rack; remove from pan when completely cool. Make Pastry Cream Filling.

Place cake on serving plate; spread pastry cream in center. Arrange fruit in decorative pattern on pastry cream. Garnish with whipped cream. Refrigerate until serving time. Makes 8 servings.

Note: Any fresh or drained, canned fruit can be used in this recipe.

Pastry Cream Filling

3 tablespoons sugar

2 tablespoons flour

2 egg yolks

½ cup milk, heated to boiling

Mix sugar, flour and egg yolks thoroughly in small saucepan; beat in hot milk. Cook over very low heat, stirring constantly, until thickened. Cool.