



ChocoFlan

Brittany Allyn

• **Family Favorite**

(This recipe was inspired by my friend Julieta Correa who shared her family's recipe for ChocoFlan with me)

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Serves 12

Ingredients:

1 Chocolate Cake Mix prepared as directed.
(I used Duncan Hines Devil's Food. Be sure to note the ingredients needed on the box)
1 can (13.4 oz.) La Lechera Dulce de Leche Caramel Cojeta or **Smuckers Caramel Topping**
Hot water for water bath
Whipped Cream for garnish

For the Flan:

1 can (12 oz.) Evaporated Milk
1 can (14 oz.) Sweetened Condensed Milk
4 large Eggs
2 TBSP Vanilla
½ tsp Cinnamon

Directions:

Preheat oven to 350°. Spray a Bundt style baking pan with cooking spray.

Prepare the cake mix as directed and set aside. Pour the evaporated milk in a large mixing bowl and whisk in the cinnamon until combined. Add the sweetened condensed milk, eggs and vanilla. Beat on medium for about 2 minutes or until thoroughly combined.

Place ¼ cup of the Dulce de Leche in the microwave and heat in 10 second intervals until it's a pouring consistency. Pour in the bottom of the baking pan making sure that it is drizzled evenly around the circle of the pan. (If using the Smuckers caramel it may be loose enough to pour. If not, heat in 10 second intervals as well.)

Add the chocolate cake mixture to the pan. Pour the flan mixture over the top. (The flan will mix in with the cake mixture, but will separate into layers when baking.)

Place the baking pan inside a large roasting pan and place in the oven. Carefully pour about 1 inch of boiling water into the roasting pan so it surrounds the Bundt pan creating a water bath.

Bake for 30 – 35 minutes or until a toothpick when inserted comes out clean.



Carefully remove the Bundt pan from the water bath and place the pan on a cooling rack to cool. When the pan has cooled enough to easily handle, place a cake plate on top of the Bundt pan and invert the cake onto the cake plate. Allow to cool completely then refrigerate until ready to serve.

To serve, warm the additional caramel or Dulce de Leche in the microwave, working in 10 second intervals until it is a pouring consistency. Drizzle some of the warm caramel over the top of each slice of cake. Garnish with a dollop of whipped cream.