



Chocoflan

Recipe courtesy of Marcela Valladolid



12 -cup capacity Bundt pan
Roasting pan Bundt pan will fit into
Softened butter, to coat Bundt pan

For the cake:

10 tablespoons butter, room temperature
1-cup sugar
1 egg, room temperature
1 3/4 cups all-purpose flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/3 cup cocoa powder
1 1/4 cups buttermilk

For the flan:

1 (12-ounce) can evaporated milk
1 (14-ounce) can sweetened condensed milk
4 ounces cream cheese, room temperature
3 eggs
1 tablespoon vanilla extract

For garnish:

1/4 cup cajeta, dulce de leche or caramel sauce (Nestle "La Lechera")
1/4 cup chopped pecans

Directions:

Put an oven rack in the middle of the oven and preheat to 350 degrees F. Coat a Bundt pan with a little butter, then coat the bottom with 1/4 cup cajeta and put it in a large roasting pan. (The roasting pan will serve as a water bath during baking.)

For the cake:

Add butter & sugar to a bowl and beat until light & fluffy, then beat in egg. Sift together the flour, baking powder, baking soda and cocoa in a medium bowl. Beat 1.3 of the flour mixture and ½ of the buttermilk into the egg mixture. Repeat, ending with the flour mixture. Blend until well incorporated.

For the flan:

Combine the evaporated milk, condensed milk, cream cheese, eggs and vanilla. Blend on high for 30 seconds.

Scoop the cake batter into the prepared Bundt pan and spreading evenly. Slowly pour the flan mixture over the cake batter. Cover with foil and add about 1 inch of boiling water to the roasting pan. Carefully slide the pan into the oven and bake 1 hour, until the surface of the cake is firm to the touch, or an inserted toothpick comes out clean. When cake is done, remove from the water bath.

Invert a large, rimmed serving platter over the Bundt pan, grasp tightly together, jiggle a little and flip over, Remove the pan and scrape any remaining cajeta from the pan onto the cake, garnish with chopped pecans and serve!

Cook's notes: The batter may appear to mix when you pour them into the pan, but they will completely separate while baking, with the flan ending up on the bottom of the pan. I like eating it while its warm, but traditionally, it is chilled 24 hours before serving.

Cajeta is a thick and creamy spread or paste made with caramelized sugar and milk. It is used as a desert on its own or as a topping. Also known as “dolce de leche” it is sold in many supermarkets, Latin specialty stores or online. It can be substituted with a thick caramel sauce.

© 2014 Television Food Network, G.P. All Rights Reserved.

<http://www.foodnetwork.com/recipes/marcela-valladolid/chocoflan-recipe.html>

Debs's notes:

Several comments made online indicate you can use a box cake mix, to change up flavors and ease of making. In addition, you can flavor the flan for a change. White cake with lemon flan, spice cake with almond flan.... So many possibilities!