

# Chocoflan Cake

## Ingredients

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1 c Flour  
1/2 c Cocoa Powder  
1/4 t Baking Powder  
3/4 t Baking Soda  
3/4 c Dulce De Leche  
1 t Cinnamon  
1/2 t Salt (plus a pinch)  
1 c Sugar  
3/4 c Buttermilk  
1/4 c Vegetable Oil  
6 Eggs (room temperature)  
3 t Vanilla Extract  
12 oz Evaporated Milk  
14 oz Condensed Milk  
4 oz Cream Cheese (softened)

## Instructions

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1. Spray a bundt cake pan with a 10-cup capacity with nonstick spray. Dribble the dulce de leche in and around the bottom and up the sides of the cake pan. Place the pan in a larger roasting pan.
2. In a medium bowl sift together the flour, cocoa powder, cinnamon, baking soda, baking powder, and pinch of salt. Mix in the sugar.
3. In a small bowl, whisk together the buttermilk, vegetable oil, 2 eggs, and 1 teaspoon vanilla. Use a spatula to stir the wet ingredients into the dry ingredients, mixing just until combined.
4. Give the pan with the dulce de leche in it a swirl, then scrape the batter in the mold over the dulce de leche. Preheat the oven to 350F. Place a pot of water on the stove and bring to a boil.
5. In a blender add the evaporated and condensed

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milks, cream cheese, 4 eggs, 2 teaspoons vanilla, and 1/2 teaspoon salt. Blend until smooth. Pour the flan mixture over the back of a large spoon over the cake layer.

6. Spray a sheet of foil with nonstick spray. Cover the pan loosely with the foil, fill the roasting pan with the pot of boiling water so it reaches halfway up the side of the pan, and bake until the center of the cake layer feels done, about 1 hour and 15 minutes, or until a toothpick inserted into the center comes out relatively clean.

7. Remove the cake from the water bath and set it on a wire rack to cool for about an hour. As it's cooling, run a silicone spatula around the rim of the cake to loosen it from the pan. Refrigerate the Chocoflan until well-chilled, which will be

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overnight.

8.To remove the cake from the pan, place a serving plate over the top of the cake, with the "public" side of the plate facing down over the cake pan. Grasping both the cake pan and plate, flip them both over. You may need to jiggle and shake the flan a little until you feel it slide out of the mold. Serve immediately.