



Chocolate Flan Cake

Jacob · 29/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

7 hrs 30 mins

Description

This chocolate flan cake when inverted rests on a rich chocolate cake layer and is topped with melted caramel

Ingredients

- - Crisco® Original No-Stick Cooking Spray - ½ cup SMUCKER'S® Caramel Flavored Topping - 1 (15.25 ounce) package devil's food cake mix - 1 cup water - 3 large eggs - ½ cup Crisco® Pure Vegetable Oil - 1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk - 1 (12 ounce) can PET® Evaporated Milk - 4 large eggs
- at room temperature - 4 ounces cream cheese
- softened - 1 teaspoon vanilla extract

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Coat a 12-cup fluted tube pan with nonstick spray. Place a piece of rolled-up foil into the tube part of the pan to prevent cake from spilling over the top. Pour caramel topping into the prepared pan. Beat cake mix
2. water
3. 3 eggs
4. and vegetable oil together in a large bowl until well combined; pour evenly over caramel topping. Combine condensed milk
5. evaporated milk
6. 4 eggs
7. cream cheese
8. and vanilla in a blender. Process until smooth; pour slowly over cake batter. While baking
9. the cake will rise and the milk mixture will go to the bottom. Coat a piece of foil with nonstick spray. Cover the pan tightly with foil
10. coated-side down. Place the pan in a large roasting pan. Pour hot water into the roasting pan to a depth of 2 inches. Bake in the preheated oven until a toothpick inserted in the center comes out with a few moist crumbs on it
11. about 2 hours. Place cake on a cooling rack; cool for 15 minutes. Remove foil and invert onto a serving plate. Cool for 1 hour at room temperature. Chill for 4 hours or overnight before serving. Recipe Tip Be careful when inverting hot cake onto the serving plate. Place the plate upside down on top of the pan
12. place another cooling rack on top
13. then invert.