



Choco-Flan

NIBBLEDISH CONTRIBUTOR

Ingredients

- For the cake:
 1. 1 box of chocolate cake mix, prepare as directed in box(usually you need 3eggs, 1 1/3 cup of water, 1/2 cup of vegetable oil)
- For the Flan:
 1. 6 eggs
 2. 1 can sweetened condensed milk
 3. 1 can evaporated milk
 4. 1 teaspoon vanilla
- Butter
- Goat Milk Caramel

Instructions

Preheat oven to 175 degrees.

1. Prepare cake batter according to the package instructions and set aside.
 2. Grease a baking pan, pour the goat milk caramel onto it. Tilt the pan on all sides until the caramel covers the bottom evenly. Once the caramel has set, pour the cake batter on it.
 3. In a blender add eggs, evaporated milk, condensed milk, vanilla extract, and mix well until smooth.
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4. Pour the flan mixture on top of the cake batter. Don't worry if the flan mixes with the batter, during the cooking will divide them again.
 5. Place a larger baking pan under the baking pan with the cake batter, and flan mixture and fill the larger pan with water 1/2 of the way.
 6. Bake for about 1 to 1 1/2 hours until toothpick inserted comes out clean.
 7. When you take the choco-flan out of the oven, run a thin knife around all the edges and give it a slight shake to loosen the caramel, and the chocoflan from the pan. Cool for 20 minutes. Turn it on the service dish.
 8. Placed it on the fridge for about 2 hours before served it.

Enjoy It