

Flan Cake

120g *brown sugar*
35g *butter*
70ml *evaporated milk*
1 tsp *vanilla extract*
1 pinch *salt*

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85g *butter*
120g *bitter sweet chocolate*
120ml *butter milk*
100g *sugar*
2 *eggs*
1 Tbsp *vanilla extract*
140g *flour*
40g *cocoa powder*
½ tsp *baking soda*
⅛ tsp *salt*

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800ml *sweetened condensed milk*
170g *cream cheese*
4 *egg yolk*
6 *eggs*
600ml *milk*
1 Tbsp *vanilla extract*

flan ingredients.

Combine brown sugar, butter, heavy cream, vanilla extract and salt. Bring to a boil over medium heat and gently simmer until thickened. Take off the heat and let cool.

Very thoroughly grease bundt pan with vegetable oil spray. This cake tends to be sticky.

Melt butter and chocolate in microwave at 50% power. Let cool if necessary. Add remaining dough ingredients and mix until smooth.

In a blender, combine flan ingredients and blend for about one minute.

Coat bottom of bundt pan with caramel syrup, then carefully add dough without splashing the sides of the pan. Finally, add blended

In waterbath bake for 90 minutes at 350°F. The flan will have moved to the bottom of the pan and should have reached a temperatur of 180°F.

Let cool at room temperature for two hours and chill for at least another eight hours. Use plastic knife to separate cake from pan, then flip onto a serving platter.