



## Chocoflan Recipe

Celeste Harrison, Sherwood 4-H Club

A bundt pan, deep roasting pan, blender, large bowl and a hand mixer are needed for this recipe.

### Ingredients for flan:

A 14-ounce can of sweetened condensed milk  
A 7.6-ounce can of Media Crema (light cream)  
2 teaspoons vanilla extract  
8 ounces of cream cheese  
5 eggs

### Ingredients for chocolate cake:

2 cups white sugar  
1-3/4 cups all-purpose flour  
3/4 cup unsweetened cocoa powder  
1-1/2 teaspoons baking powder  
1-1/2 teaspoons baking soda  
1 teaspoon of salt  
2 eggs  
1 cup milk  
1/2 cup vegetable oil  
3/4 cup sour cream  
2 teaspoons vanilla extract  
1/2 cup hot water

### Directions:

Put an oven rack in the middle of the oven and preheat to 350 degrees. Coat a bundt pan with cooking oil spray.

Sift flour, salt, baking powder and baking soda in a large bowl. In a separate bowl, combine eggs, milk, vegetable oil, vanilla and cocoa mixture and beat with a hand mixer for two minutes. Add the wet mixture in increments of one cup into flour mixture until thoroughly combined. Stir cocoa powder into hot water until melted and then stir into cake mix and set aside.

In a blender, add in all flan ingredients and blend on high until smooth. Pour cake batter into a bundt pan (make sure surface is level). Pour flan mixture into the cake batter but do not mix (it will sink to the bottom of the bundt pan while in the oven).

Put chocoflan into a large roasting pan and fill the pan with about 2 inches of warm water. Spray a piece of aluminum foil with cooking spray and set it on top of the bundt pan (but do not fold it over the bundt pan.) Bake for one hour and 45 minutes. Remove cake from oven and let cool before inverting it onto a serving platter. Enjoy.