El Diplomatico

Chef hat man

Found on <http://sanantoniojoe.com>

Materials:

Blender

Bundt Pan

Large casserole dish that fits a Bundt pan

Aluminum Foil

Ingredients:

*For the Flan*

|  |  |
| --- | --- |
| 14 oz can | Sweetened Condensed Milk |
| 12 oz can  4 oz | Evaporated Milk  Cream Cheese |
| 3 | Eggs |
| 1 tbsp | Vanilla Extract |

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Ingredients:

*For the Chocolate Cake*

|  |  |
| --- | --- |
| 1 box | Betty Crocker™ Super Moist Cake Mix “Triple Chocolate Fudge” |
| 3  1 1/3 cup | Eggs  Water |
| 1/2 cup | Vegetable Oil |
| 1 Tbsp  1 Tbsp | Instant Pudding Powder (chocolate flavor)  Cocoa Powder |
| 2 Tbsp | Mayonnaise |

*For the Topping*

|  |  |
| --- | --- |
| 1/2 cup | *Cajeta* (goat’s milk) |
|  | Chopped pecans |
|  | Butter and flour to grease Bundt pan |

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Directions:  
Start by preheating the oven to 350ºF.  
  
*Part 1: The Flan*

1. Add all flan ingredients to the blender and mix on a high setting for several minutes until the ingredients are in a liquid state.
2. Set aside.

*Part 2: The Chocolate Cake*

1. Separate the egg whites and yolk.  Whip the egg whites in a large mixing bowl until fluffy.  Set the egg yolks aside in a small bowl.

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1. Add the remaining ingredients (including the egg yolk) to the mixture and mix well.
2. Set aside.

Part 3: Where Flan Meets Chocolate Cake (how diplomatic of them!)

1. Grease all sides of Bundt pan with butter.
2. Sprinkle flour on all sides of the Bundt pan.
3. Pour the *cajeta* (or *dulce de leche*/caramel) in the Bundt pan.
4. Pour in the flan mix.
5. Pour in the cake mix so that the mixtures almost reach the top. (You may have some cake mix left over.)

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1. Cover the Bundt pan with aluminum foil and seal the edges tightly. Cut out the middle portion to seal the inside edge.
2. Place the Bundt pan inside the casserole dish and place in the preheated oven.
3. Fill the casserole with water so that the flan portion of the Bundt pan is surrounded by water. (This practice is called “*baño Maria*” or “[bain marie](http://en.wikipedia.org/wiki/Bain-marie).”)
4. Bake for 75 minutes.
5. Carefully remove the cake from the oven.
6. Let the cake cool for 30-60 minutes, then place in the refrigerator overnight (or for at least 7-8 hours).
7. When ready to serve, remove the aluminum foil and gently use a knife or other flat utensil to loosen the cake edges from the pan.
8. Place your presentation plate bottom up on top of the Bundt pan. Flip both plate and pan over. The cake should slip out easily.
9. Garnishwith chopped pecans for decoration.