

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Sweeten Your Next Fiesta with Chocolate Flan Cake

**"I brought this to an office gathering and it was a big hit! I've never had such a big response to a recipe."**

Roberta Broussard

Pflugerville, TX  
(Pop. 34,428)



Roberta Broussard



This decadent Chocolate Flan Cake is sure to be the talk of your next party! It is simply scrumptious, and one of the moistest cakes I've ever tasted. The recipe calls for cajeta, a type of sweet Mexican syrup that is created by cooking goat's milk with sugar. Now, cajeta may not be one of your pantry staples - I had to seek it out myself - but it's extremely tasty and can be found in most larger grocery stores. Pressed for time? Caramel ice cream topping works great too!

See step-by-step photos of Roberta Broussard's recipe and thousands more recipes from other hometown Americans at:

[www.justapinch.com/flancake](http://www.justapinch.com/flancake)

You'll also find a meal planner and coupons for the recipe ingredients. Enjoy and remember, use "just a pinch..."

- Janet

### Chocolate Flan Cake

#### What You Need

- 1 box devil's food cake mix
- 1 can Coca-Cola
- 12 oz can evaporated milk
- 14 oz can sweetened condensed milk
- 3 eggs
- 1 tbsp vanilla extract
- 1/2 btl (23.3 oz) cajeta or any caramel topping/sauce

#### Directions

- Mix devil's food cake mix according to directions on box, substituting Coke for the water. Do not bake - set aside.
- Combine evaporated milk, sweetened condensed milk, eggs and vanilla; mix with mixer or in a blender for 2-3 min. Set aside.
- Spray Bundt pan with cooking spray. Pour 1/2 bottle of cajeta (or caramel topping) into bottom of pan, then pour cake batter on top of caramel.
- Pour flan mixture down side of the Bundt pan and chocolate cake mixture. Flan mixture will go down side and go below the chocolate cake.
- Get a pan that the Bundt pan will fit in. Fill pan with water, set Bundt pan in water, then bake at 400° for about 1 hour. Check at 45 minutes and at 1 hour, cook a little longer if center is not done. Use toothpick to check for doneness. (Cake will also separate from sides of pan when done.)
- Cool cake in refrigerator at least 4-5 hours. I make mine the day before serving and refrigerate overnight. (Take out of refrigerator about 2 hours before serving.)
- When cooled, put large plate or serving tray on top of Bundt pan and flip over. This cake is very messy because the caramel drips down when you turn it. Enjoy!

Submitted by: Roberta Broussard, Pflugerville, TX

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