

Chocolate Flan Cake

Cake:

1 box chocolate cake mix

Topping:

1 (10 oz.) jar cajeta (caramel topping) or Smucker's caramel topping

Flan:

1 (14 oz.) can sweetened, condensed milk

1 (12 oz.) can evaporated milk

½ cup fresh milk

1 (8 oz.) pkg. cream cheese, at room temperature

1 tsp vanilla

5 eggs

1. Heat oven to 350 degrees. Spray a large (at least 12 cup) Bundt pan with nonstick coating. Soften the cajeta in the jar in the microwave and pour into the prepared pan.
2. Prepare cake mix according to package directions. Pour the cake batter into the cake pan over the caramel.
3. To make the flan: pour condensed, evaporated and fresh milks into a blender with the cream cheese, vanilla and eggs. Mix well. Pour flan mixture very slowly over the cake batter. Cover the pan TIGHTLY with aluminum foil.
4. Set the Bundt pan into a large pan and set on the oven rack and slide in. Carefully pour hot water into the larger pan to a depth of 2" (the Bundt pan will be setting in 2" of water).
5. Bake cake for about 2 hours; do not uncover at this time.
6. Remove cake from water and allow to cool for 15 minutes. Invert cake onto a large plate with rim. The cajeta will drip down the sides of the cake. Cool completely then refrigerate.

Note: even though the flan is poured on top of the cake batter, it will sink to the bottom of the pan.