

Chocoflan (or impossible cake)

For the flan:

- 3 eggs
- 1 can of condensated milk
- 1 can of evaporated milk
- 1 small spoon of vainilla extract
- 100grams of soft cheese
- 1 bottle of toffee or caramel syrup

For the cake:

- 1 box of chocolate cake flour
- ½ cup of olive (cooking) oil or butter
- ½ cup of milk
- 1-3 eggs (depending on the flour instructions)

Devices used:

- Pre-heated oven at 175°C
- Medium tray (could be in the form of a donut)
- Foil paper
- Blender/mixer

- Note: It is important only to cover half of the tray with the 'flan' mixture, if there is a remain, this can be put into a different mould/tray and cook smaller/individual flans.

Preparation:

- 1.- Preheat the oven at 175°C or 350°F
- 2.- Put he eggs, milks (condensate and evaporated), vainilla and soft cheese in the blender (mixer) and mix throughoutly



2.1.

- 3.- Mix the ingredients for the chocolate cake in a separated bowl (the chocolate flour, eggs, milk, olive oil/butter) until evenly mixed.



3.1.

4.- Add the caramel/toffee syrup to the bottom of the tray, ensuring all of it is covered by the syrup.



4.1.



4.2.

5.- Pour the Flan mixture (the one obtained from step 2) into the caramelised-mould or tray.



5.1.

6.- Slowly, and as evenly as possible, add the chocolate mixture into the tray containing the flan mixture and the caramel. The chocolate mixture will probably go down, this doesn't matter, while baking the flan mixture will eventually go to the bottom and the chocolate mixture will rise to the surface.



6.1.



6.2.

7.- In order to cook the mixtures, it is important to use a bigger mould or cooking bowl capable of containing the tray. This will be filled in with boiling water, enough to cover the walls of the mixtures' tray (as seen in picture 7.1.). Make sure the water is not too much; otherwise it will

enter into the tray. Cover the tray with foil paper and put everything in the oven (as shown in picture 8.1.).



7.1.

8.- Cook for 1 ½ hours.



8.1.

9.- Once done, take out of the oven and let it cool.

10.- Put it in the fridge for 1 or 2 hours before serving.

11.- Demould by placing a tray or surface big enough to hold the tray on top of the chocoflan container, flip both so that the chocoflan ends up on the top of the tray and slowly remove the chocoflan container.



11.1.

12.- Cherries or nuts can be used for decorating.

13.- Enjoy!!!!!!!!!! ☺