

What's cooking?

Thoughts and recipes of a kitchen adventurer

Impossible cake (flan and chocolate cake)

Makes 8-10 servings.

Method: Bake, bain-Marie.

For this recipe you will need

For the flan part:

- 4 eggs
- 1 can sweet condensed milk
- 1 can evaporated milk
- 1 tbsp vanilla extract
- 4 oz. (100gr) cream cheese
- chocolate sauce

For the chocolate cake part:

I cheated here because I used 1 cup of devil's food cake mix instead of making it from scratch. However, I should've used more chocolate cake. This are the amounts I used:

- 1 cup devil's food cake mix
- ½ cup vegetable oil
- ½ cup milk
- 1 egg

Preparation:

1. Preheat oven to 350° F (175° C)
2. Blend together eggs, milks, vanilla and cream cheese until well mixed.
3. In a separate bowl prepare devil's food cake mix by mixing all the ingredients together until you obtain a smooth batter.
4. Pour about 2-3 TBSP of chocolate in the bottom of a baking pan. (You can use some non-stick spray in the pan)
5. Pour the flan mix over the chocolate sauce.
6. Pour the chocolate batter slowly and evenly over the flan mix (it will go straight to the bottom, but it will raise while baking)
7. Place the pan into a larger pan with about ½ cup of water in it to bake in bain Marie or double boiler.
8. Cover with foil and bake for about 1 hour. The chocolate cake will move to the top and you can check readiness with a knife or toothpick.
9. Remove from oven and let it cool.
10. Refrigerate for at least 2 hours before inverting the cake over a cake dish. The chocolate sauce will flow over the cake.

As you can see this Impossible Cake is not as tough as its names suggests. I like to use chocolate sauce for this particular flan, but you can use caramel as the original recipe calls for. I also like to make it Neapolitan flan (cheese flan) instead of just the egg custard. So this is a tree-recipe cake in one, if you look at it that way, a flan, a chocolate cake and a not so impossible cake.

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