# *Chocoflan*

**Ingredients (enough for 8 cups, plus some extra cake batter for 4 cupcakes)**

1 cup                         *cajeta* (homemade, or bottled)
Vegetable oil, for greasing the moulds

**For the flan:**

6                             eggs
3 cups                        milk
½ cup                         sugar
2 tsp                         vanilla

**For the chocolate cake:**

2 cups                        flour
1 ¾ cups                      sugar
½ cup                         cocoa powder
1 tsp                         baking powder
1 tsp                         baking soda
1 ½ cups                      milk
½ cup                         vegetable oil
1 tsp                         vanilla
2                             eggs

I used four small 1-cup moulds and a Bundt cake mould.  Lightly grease bottom and sides of moulds with oil.  Spread a layer of *cajeta* to cover the bottom and about 1 cm up the walls of the moulds. Set moulds aside.  **Prepare cake batter:**  Mix dry ingredients (flour, sugar, cocoa powder, baking powder and baking soda) in a large bowl; add milk, oil, and vanilla.  Using and electric mixer, beat mix at high speed until smooth.  Continue mixing, adding eggs, one at a time, and scraping sides down with a spatula.  Mix for another minute, until batter is uniform and shinny.  Set aside.  **Preheat oven to 350°F (180°C).  Prepare custard mix:** Process all ingredients in the blender until foamy and uniform.  Fill about 1/3 of each prepared mould with cake batter, then fill with custard mix, to about 1/4 from the top (This proportion is necessary so that, when the cake rises during baking, the final layers will have almost equal thicknesses.)  Cover each mould with Al foil, and arrange in a rimmed tray.  Place tray in the pre-heated oven, and carefully pour hot water in the tray, to fill it halfway.  Bake for 30 minutes, then check the largest mould with a toothpick, which should come out clean when cake is done; continue baking and checking every five minutes, for a total of between 45 and 60 minutes.  (**NOTE:** there will be some leftover cake batter; pour it into four cupcake moulds and bake, uncovered, next to the tray).  Remove from the oven, uncover, and let cool completely before attempting to remove from the moulds.  Once completely cooled to room temperature, loosen sides carefully with a spatula; place a serving plate upside-down on top of the mould, flip, and remove mould.