



Flan Cake

This layered treat, with flan on the top and cake on the bottom, is an elegant cake that's sure to impress.

Yield: 10 to 12 servings

Ingredients

FOR THE CARAMELIZED SUGAR

- 1 cup sugar

FOR THE CAKE

- 3 eggs, large
- ½ cup oil
- ⅔ cup water
- ¼ teaspoon almond extract or 1 teaspoon vanilla (optional)
- 1 (21 oz) package [Pamela's Vanilla Cake](#)

FOR THE FLAN

- 3 eggs, large
- 2 (12 oz) cans evaporated milk
- 1 (14 oz) can sweetened condensed milk
- 1 teaspoon vanilla

Directions

TO MAKE WATER BATH:

Choose a baking pan large enough to hold Bundt pan with space around it and that will allow water to go at least 2 inches high up sides of pan. Fill baking pan about halfway with warm water and set on middle rack of oven. Preheat oven to 350°. Spray Bundt or tube pan with nonstick cooking spray; set aside.

TO MAKE THE CARAMELIZED SUGAR:

In small heavy pan or skillet, melt sugar over medium heat, stirring continuously, until liquefied and lightly caramelized, about 6 to 10 minutes. Immediately pour melted sugar into bottom of Bundt or tube pan; set aside.

TO MAKE THE CAKE BATTER: In bowl of electric mixer with paddle attachment, beat eggs thoroughly. Add oil, water, and almond extract or vanilla and mix well. Add Vanilla Cake Mix and beat on medium/low speed for 2 minutes; batter will thicken slightly and become lighter in color. Set aside.

TO MAKE THE FLAN: Blend eggs, evaporated milk, sweetened condensed milk, and vanilla in a blender, or by whisking in a large bowl, until completely mixed.

TO ASSEMBLE AND BAKE CAKE: Pour flan mixture onto caramelized sugar in Bundt or tube pan. Pour cake batter on top of flan mixture. Carefully set filled Bundt pan into pan of hot water in oven, adding more hot water if necessary (see note). Bake for 60 minutes, until cake is firm to the touch and pulling away from sides of pan. Cool and refrigerate for at least 6 hours in the pan. Flip onto a large platter to serve.

NOTE: The water bath is important to gently cook flan cake without it burning. If after putting filled Bundt pan into water bath in oven, you notice water does not go up at least 2 inches, you can add more hot water to pan by pouring it from a teapot. Be careful to not burn yourself or splash water into cake batter.

© Pamela's Products, Inc.