

Flan Cake by the Reese Family

Prep Time: 30 minutes

Cook Time: 1 ¼ hour

Cool Time: 30 minutes+ 2 hours

Preheat Oven: 350°

The Flan cake is prepared in 2 bowls and a pot, followed by 2 pans. The recipe here is our favorite recipe, however you can substitute any cake recipe in...EXCEPT, do not put heavy things in the batter (raisins, chocolate chips, chunks of apples) as they fall in the batter into the flan and ruin the cake. Instead, use chocolate shavings, shred apples or similar items.

Prepare a square 9" pan with 1" of water in it. Place a Bundt pan in the water and coat the Bundt can with oil

The Flan Recipe:

- 4 **eggs**
- 1 can **evaporated milk**
- 1 can **sweet condensed milk**
- Whip all 3 items until blended but don't overmix

The Cake Recipe:

Whip in a small bowl:

- 2.5 cups **all purpose flour**, levelled
- 2 teaspoons **baking powder**
- 1 teaspoon **baking soda**
- ½ tsp **salt**
- 1 ½ tsp **ground cinnamon**
- 1 tsp **ground ginger**
- ½ tsp **ground nutmeg**
- ½ tsp **ground cloves**

In mixing bowl mix the following:

- 1 cup **vegetable oil**
- 1 ¾ packed **brown sugar**
- 1 cup **applesauce**
- 4 large **eggs**
- 2 tsp **vanilla extract**
- 1 cup **shredded apple** (or carrot or zucchini)
- Optional: 1 Table **Molasses**

Once mixed well, slowly fold in the flour ingredients being careful not to overmix.

The caramel recipe:

In small pot on stove top, using medium high heat, boil **1 cup of sugar** down without burning it. Once it is cooked down, quickly pour in the Bundt pan.

Mix the flan one more time and pour into the Bundt pan.

Pour the cake batter on top of the flan/caramel mix.

Place in the oven for 1 hour or so. The cake is done when you can stick a knife in the cake batter and it comes out clean. Depending on ovens, this might take up to 90 minutes...but keep checking.

Once pulled out of the oven, remove the Bundt from the square pan and place on the counter, away from the heat.

Wait exactly 30 minutes

Place the container on top of the Bundt pan and quickly flip the cake.

Let cool 1 more hour.

Place in refrigerator.

