

MEXICAN CHOCOFLAN

This little number is a delicious combo of a rich, moist chocolate cake, a vanilla laden, silky-smooth flan and a caramel drizzle. How you make it followed by how it comes out baked is where the name comes into play. The chocolate batter goes into the tin, followed by the flan mix but comes out of the oven reversed. It's rich, it's moist, it's caramelly chocolatey goodness. Indulgent with a touch of low key extravagance – a bake to make ahead of time when you're after something a little special.

Recipe Makes: 1 x 27 cm / 10 inch bundt tin

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CARAMEL DRIZZLE

160 g Caramel Sauce
1 tbsp Whole Milk

FLAN MIX

1 400g tin Evaporated Milk
1 397g Condensed Milk
120g Cream Cheese
3 Large Eggs
2 tsp Vanilla Bean Paste
¼ tsp Salt

SPONGE

120g Unsalted Butter
250g Plain Flour
½ tsp Baking Powder
½ tsp Bicarbonate of Soda
70g Black Cocoa Powder
¼ tsp Salt
100g Dark Muscovado Sugar
125g Caster Sugar
2 Large Eggs
200ml Buttermilk

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- First up, preheat your oven to 160C Fan/180C/350F/Gas Mark 4.
- Grab yourself a 27 cm bundt tin and liberally grease the base and the sides with some unsalted butter.
- Pour half the caramel sauce (from the drizzle ingredients) onto the base of the tin and use the back of a spoon to help create an even layer.
- Place the bundt tin into a larger, deep roasting tin.
- Next up, we are going to make the flan layer. Add all the ingredients to a blender and blitz until completely smooth – this shouldn't take longer than a minute or so but do use a rubber spatula to scrape down the sides and base of the blender to ensure no lumps. Leave to one side.
- Move onto making the cake batter by adding the flour, baking powder, bicarb, cocoa powder and salt into a medium sized bowl. Use a balloon whisk or fork to mix together. NOTE: don't skip this as mixing these ingredients before the rest will ensure you don't overmix your batter too much later.
- Into a stand mixer bowl, add the butter and both sugars and use the paddle attachment to beat until light and fluffy. This should take a few minutes on a medium to high speed.

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- Once the butter is light and pale, add the eggs beating well between each additional. Once incorporated, reduce the speed to a medium to low speed.

- Mix in a third of the flour and half of the buttermilk. Once there are little to no visible flour streaks, repeat twice more. You want everything mixed until its all just incorporated.

- Transfer the batter to the bundt tin and use the back of a spoon to level out into an even layer.

- Gently pour the flan mix over the cake batter in the tin (I used a ladle) before covering the bundt tin with a piece of greaseproof paper and then tightly wrapping in a sheet of foil.

- Add boiling water to the roasting tin – you're looking for it to come about 2 cm up the sides of the bundt tin before popping in the oven to bake for an hour, or until a toothpick inserted into the cake comes out clean. NOTE: Rotate the tin once after 30 minutes to ensure an even bake.

- Lift the tin out of the water bath, carefully remove the foil and greaseproof paper and allow the cake to completely cool in the tin.

- Invert the chocoflan onto a large serving plate. If it doesn't instantly remove itself, give it a little shake to help coax it out. If that fails, either gently use a blowtorch to warm the top of the tin or add a tea towel soaked in hot water to cover. Allow gravity to do it's thing!

- Place the chocoflan into the fridge for at least 4 hours, but ideally overnight to completely chill (I promise the cake tastes way better after a days resting!).

- Before serving, mix the remaining caramel with the milk to loosen slightly and drizzle over the top.