



## Bakers & Makers: Chocoflan Cake

This activity is a good introduction to slightly more complex baking. Join Miss Joy and her friend Patricia as they make Chocoflan Cake to eat and share with friends and family. This recipe is simple, starting with a box mix, and teaches young bakers several new techniques. They will need to use the oven, so a parent may need to help out a little.

Now get baking!

### Ingredients:

#### Chocolate Cake

1. One box of any chocolate cake mix.
2. 1/3 cup vegetable oil
3. 2/3 cup water
4. 2 eggs

#### Flan

1. 1 cup of evaporated milk
2. 1 can (14 oz) of sweetened condense milk
3. 4 eggs
4. splash of vanilla extract

### Supplies

1. Mixing bowl
2. Measuring cup
3. Spatula
4. Tinfoil
5. Non-stick spray
6. Bundt cake pan (or regular cake pan)
7. Baking tray
8. Oven mitt
9. Blender or Whisk
10. Plate or cake stand
11. Hot water / tea kettle

### Steps:

1. Preheat oven to 350°F
2. Spray cake pan with non-stick spray
3. Wash your hands
4. Combine the box cake mix, oil, water and eggs.



5. Mix until smooth.
6. Pour cake batter into pan
7. Pour evaporated milk, sweetened condensed milk, eggs, and vanilla into blender or bowl.
8. Blend or whisk the flan mix until smooth
9. Gently pour flan mix onto the top of the cake mix in the pan
10. Spray tinfoil with non-stick spray
11. Cover the cake pan with the tinfoil (seal the edges tightly)
12. Put cake pan onto baking sheet and put into the oven (ask an guardian for help)
13. Pour hot water into the bottom of the baking sheet (ask an guardian for help)
14. Bake at 350°F for 1 hour and 20 minutes.
15. Stick the cake with a toothpick. If it comes out clean the cake is ready
16. Remove cake from oven and cool for 1 hour on the counter. Cool another 2 hours in the refrigerator.
17. Wash dishes and clean-up workspace
18. Once cool, put a plate or cake stand on the top of the cake pan
19. Hold on tight and flip the cake pan & plate over
20. Listen for the “blop” sound. It tells you it came out.
21. Enjoy with family (Maybe add ice cream) package the rest to deliver to friends.

Share pictures of your finished product with us! [Facebook](#) or [Joy@acparks.org](mailto:Joy@acparks.org)