FLAN CAKE

(YIELD: ~8 SERVINGS)

INGREDIENTS

FLAN

1. 3 eggs
2. 420g milk
3. 25g sugar
4. 200g sugar caramel

CAKE

A

1. 3 egg yolk
2. 37.5g sugar
3. 45g milk
4. 37.5g oil
5. 52.5g cake flour

B

6. 3 egg white
7. 37.5g sugar
DIRECTIONS

1. Prepare an 8-inch closed pan. Melt 200g sugar into caramel and pour into the cake pan.
2. Mix the flan ingredients and pour into the pan.
3. Follow the direction for making the Taro Cake to prepare the cake batter.
4. Pour the batter into the flan pan. The cake and flan will not combine due to the difference in their density.
5. Bake in water bath for about 40 minutes in 375 degrees.
6. Chill in the fridge overnight. When ready to eat, turn the pan upside down to release the cake.