Chocoflan Cake Recipe ([Kraft's Website](#))

- 1/2 cup cajeta (goat milk caramel) (available at Lola's Market in Santa Rosa, prepackaged by El Mexicana, A Milk Carmel Topping or available from the counter)
- 1 can (12 oz.) evaporated milk
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, cubed, softened
- 7 large eggs, divided
- 1 tsp. vanilla
- 1 cup sugar
- 1 pkg. (2-layer size) chocolate cake mix
- 1 cup water
- 1/3 cup oil
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 cup thawed COOL WHIP Whipped Topping

Make It

- Heat oven to 375ºF.
- Pour cajeta into 12-cup fluted tube pan sprayed with cooking spray. Blend evaporated milk, cream cheese, 4 eggs, vanilla and sugar in blender until smooth.
- Beat cake mix, water, oil and remaining eggs with mixer until blended. Add sour cream; mix well. Pour over cajeta in tube pan; gently ladle flan mixture over cake batter. Cover pan with Reynolds Wrap® Aluminum Foil sprayed with cooking spray, sprayed-side down. Place in larger pan. Add enough water to larger pan to come halfway up side of tube pan.
- Bake 1-1/2 hours or until toothpick inserted near center comes out clean. Cool completely in pan on wire rack. Refrigerate 2 hours. Loosen dessert from side of pan; invert onto plate. Remove pan. Serve dessert topped with COOL WHIP.