



Mini Lemon Flan Cakes

Yield: Serves 10

Total Time: 2 hours and 30 minutes

Ingredients:

- 1 Box of Duncan Hines Signature Lemon Supreme Cake Mix
Net Wt. 6.5 ounce (1 lb. 0.5 oz.) 468 g.
- 7 Whole Eggs
- 14 oz. Can Nestle La Lechera (sweet condensed milk)
- 12 oz. Can Nestle Carnation Evaporated Milk (not 2% or low fat)
- 1 Cup of Water
- 1/3 Cup of Vegetable Oil
- 6 Lemons
- Non-Stick Cooking Spray
- Powdered Sugar (Confectioners Sugar)

Equipment Needed:

- 10 Ramekins
- Blender
- Whisk/Hand Held Blender/KitchenAid Blender
- Measuring Cup
- Spatula
- 3 Deep Dish Oven Safe Baking Pans
- Can Opener
- Grater/Zester
- Fine Sifter
- Serving Dishes

Prep:

- Preheat oven to 350 degrees Fahrenheit
- Open the 14 oz. can of Nestle La Lechera and set aside
- Open the 12 oz. can of Nestle Carnation Evaporated Milk and set aside
- Open the Duncan Hines Supreme Signature Lemon Supreme Cake Mix and set aside
- Rinse 6 lemons and zest the 6 lemons, set lemon zest aside

Directions:

Flan Mix

- Get a blender and pour one 14 oz. can of Nestle La Lechera, one 12 oz. can of Nestle Carnation Evaporated Milk, and 4 eggs into the blender and blend on a low to medium setting for 1-2 minutes and set aside

Cake Mix

- Get a large bowl or KitchenAid Bowl and pour one box of Duncan Hines Supreme Signature Lemon Supreme Cake Mix, 1 cup of water, 1/3 cup

of vegetable oil, and 3 large eggs all into the bowl and mix for 2-3 minutes until well blended

- Fold in zest from 5 lemons into the cake mix and set cake mix aside

Mini Lemon Flan Cake

- Get 3 large deep dish oven safe baking pans and place 10 ramekins inside the baking pans
- Spray non-stick cooking spray into each ramekin (make sure all sides are well coated)
- Pour hot water into the baking dishes so the water is about an inch from the top of the ramekin, repeat this process for the remaining baking dishes with ramekins
- Pour the flan mix from blender into the 10 ramekins
- Pour the cake mix from the bowl on top of the flan mix, repeat on to the remaining ramekins
- After the ramekins are all filled with flan and cake mix then place the baking dish into the oven
- Bake the mini lemon flan cakes for exactly 1 hour and 10 minutes
- Remove from oven and let the mini lemon flan cakes cool down on the counter for about 30 minutes
- Once the mini lemon flan cakes are cooled down, place the mini lemon flan cake ramekins in the refrigerator to cool properly for 50 minutes or longer (best served cold)
- Once the mini lemon flan cakes are properly cooled, get a serving dish and flip the ramekin onto the dish and let the flan cake slide out, repeat this process for remaining mini lemon flan cakes
- Sprinkle the mini lemon flan cakes with remaining lemon zest and sifted powdered sugar
- Serve

***** Season to suit your taste buds*****