

Rum Flan Cake

Ingredients:

Flan

1 cup sugar
1 tsp grated orange peel
3 egg yolks
2 tbsp rum
2 eggs Chiffon cake batter
1 tall can evaporated milk whipped cream

Caramelize ½ cup sugar in a 9 inch round pan (3 ½ or 4 inches deep). Beat together egg yolks, eggs, remaining ½ cup sugar, evaporated milk, orange peel, and rum. Set aside.

Prepare chiffon cake batter. Pour flan custard mixture into the caramel-lined pan.

Gently spoon cake batter over the flan mixture.

Place pan in a larger pan and pour hot (not boiling) water into larger pan until it reaches half the depth of the pan with the batter.

Bake at 325 degrees until done - generally an hour. Cool on a rack until little or no heat is felt, and invert into a serving plate.

Chill before serving. Serve with whipped cream topping.

Chiffon Cake Batter

¾ cups sifted cake flour
3 tbsp oil
½ cup sugar
1 tbsp rum
1 tsp baking powder
3 tbsp orange juice
¼ tsp salt
3 egg whites
2 egg yolks
¼ tsp cream of tartar

Sift together flour, ¼ cup sugar, baking powder and salt. Place in a small bowl and make a well in the center.

Place yolks, rum, oil, and orange juice in well.

Start stirring from the center, and stir until blended. Beat egg whites with cream of tartar until foamy.

Gradually add remaining ¼ cup sugar and continue beating until stiff - but not dry.

Gently fold batter into whites.