


Recipe Structure


Chocolate Layer Cake

Primary instruction


 Chef tip instruction

Person 1

add 260g flour to the large bowl

 use cake flour instead of all purpose to make it more tender


add 450g sugar to the same bowl

 use light brown sugar instead of white for a richer flavor and texture

add 2tsp salt to the same bowl

get the wet ingredients and whisk until they look smooth

add 180g oil to the flour bowl

 make sure to use a neutral oil - not the olive oil, the taste is too strong

Wait for your next instruction

Wait for your next instruction

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Wait for your next instruction

spray the pans with cooking spray

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go help pour the batter into the three pans


put into the oven for 20 minutes

Person 2


add 80g cocoa powder to the same bowl

 you can choose dutch or natural process cocoa, dutch will give a deeper chocolate flavor


add 3/4 cup hot water to the medium bowl

 make it extra special by using coffee instead, if your friends are into that

add 240g sour cream to the same bowl

 instead of sour cream, try crème fraîche, it would give a richer texture

add 1tbsp vanilla extract to the same bowl

 use vanilla beans instead to make the flavor richer, split them and add just the seeds

Wait for your next instruction

add half the cocoa mixture to the same bowl

Wait for your next instruction

Wait for your next instruction

add the eggs to the bowl

Wait for your next instruction

Wait for your next instruction

Wait for your next instruction


go help pour the batter into the three pans

put into the oven for 20 minutes

Person 3

add 5 eggs to the other medium bowl

add just the yolks of 2 more eggs to the eggs

 pass just the yolk between the shell halves, letting the whites fall away


Wait for your next instruction

whisk the eggs until they look fluffy

Wait for your next instruction

Wait for your next instruction

add half the cocoa mixture to the same bowl

 you want no dry spots but don't mix beyond that, it makes it tough

Wait for your next instruction

Wait for your next instruction

mix until the batter is silky and very smooth, but don't overmix

Wait for your next instruction

Wait for your next instruction


go help pour the batter into the three pans

put into the oven for 20 minutes


Person 4

add 1 1/2 tsp baking powder to the small bowl

add 1 1/2 tsp baking soda to the small bowl

 if Person 2 decides to use coffee instead of water, only use 1 tsp

Wait for your next instruction

 if you wanna spice it up, add 1 tsp cinnamon, if your friends like that

add to the flour bowl and whisk to combine lightly

Wait for your next instruction

Wait for your next instruction

Wait for your next instruction


mix the bowl until it's all smooth

add the rest of the cocoa to the bowl

Wait for your next instruction

Wait for your next instruction

Wait for your next instruction

 add parchment circles to the bottom of each pan to make it easier to take out

go help pour the batter into the three pans

put into the oven for 20 minutes