

## Seven Layer Cake Recipe

### Ingredients:

#### Cake:

- ½ pound of butter (softened)
- 1 cup of granulated sugar
- 4 large eggs
- 1 ½ cups of all purpose flour
- ¼ teaspoon of salt
- 2 teaspoons of vanilla extract

#### Frosting (between layers):

- 2 cups of heavy whipping cream
- ¾ cup of powdered sugar
- ¼ cup of cocoa powder

#### Chocolate glaze:

- 7 oz dark chocolate
- 2 tablespoons of coconut oil

### Instructions:

1. Preheat the oven to 350 degrees. Grease and put parchment paper on (leaving a few inches on each size) your baking dishes. You can use two quarter baking sheet pans (this is what I do), one half baking sheet pan, or 7 7 by 4 inch loaf pans. The finished product should look like a loaf.
2. Beat the eggs in a separate bowl until there are air bubbles and it is a pale yellow color. Then, in another bowl, beat the sugar and butter together until it's light and fluffy. Next, mix the eggs into the sugar and butter mixture along with the vanilla extract. Finally, mix the flour and salt in.
3. Pour the cake mix into the pans of choice making sure that they are evenly divided. Bake for 12-15 minutes until the edges are lightly browned, making sure to not over bake.
4. Place a bowl and beaters in the fridge or freezer right after you put the cake in the oven.
5. Once the cakes are done baking, cool them to room temperature. When they are cool, cut the cake into 6 (or 7) even layers using a ruler.
6. Take the cold bowl and beaters and whip the heavy cream with the cocoa powder and powdered sugar until it forms stiff peaks.
7. Take one layer of cake and spread frosting on in a thin even layer. Then repeat with the other layers.
8. Melt the coconut oil and chocolate together in the microwave or over a double boiler.
9. Finally, spread the chocolate glaze over the finished cake and enjoy!