Relationship Cake Recipe

By Chef Jordan Hirayama

Core Ingredients:

Chef’s Notes:

* Core ingredients must be added in the correct order. Through communication we gain trust and through trust we support and build an understanding of each other.
* Support ingredients can be added in any order and their amounts can be increased if two people desire.
* I have provided you with alternative ingredients in case you prefer another flavour. I personally prefer patience over understanding but both work perfectly.

1 Pound – Communication

½ Pound – Honesty or Trust

4 Cups – Patience or Understanding

1 Cup – Supportiveness

Supporting Ingredients:

¼ Cup – Empathy or Loving/Caring

1 TBSP – Humour or Joy

1 TBSP – Spontaneity

1 TSP – Luck or Fortune

Directions:

In a large mixing bowl, combine the core ingredients together (Communication, Honesty, Patience, Supportiveness). Be sure at this stage to slowly combine the ingredients starting from the top of the ingredients list. (Largest to Smallest) Each ingredient builds upon the next for a strong foundation. Combining in the incorrect order will cause issues in the near future and during the “baking process.”

In a small mixing bowl, combine the supporting ingredients in any order that you desire. These ingredients will complement the core ingredients and enhance their flavours. Depending on what you want your cake to taste like, you can add more of any of these ingredients as you see fit.

Once both bowls are mixed, slowly add the supporting ingredients to the core ingredients. Use a whisk to ensure that there are no lumps in the mix. Transfer the combined mix into a baking tray, this tray will form the mold of your Relationship Cake so be sure to choose one that you will be happy with.

Bake the cake at a medium heat (300⁰ C) for a total of “One Lifetime” and unfortunately there is no guarantee that your cake will turn out well. It is recommended to always be checking on your cake and making adjustments on the fly as these cakes can be very unpredictable and difficult at times. Serve while warm and enjoy it with the ones you love.