

Layered dessert cake guide

CHAT-0230 / REV EXPORT-03 / 2026.01.10

A conversation-specific public summary of layered dessert cake guide, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the layered dessert cake guide discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

All requested layers and the later strawberry-glaze/chocolate-shell additions are covered by one explicitly new complete recipe.

Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

OREO, CHOCOLATE, RED VELVET AND CHEESECAKE DESSERT

New matching recipe composed for CHAT-0230's requested Oreo base, soft chocolate, red velvet, cheesecake, clear strawberry gel, chocolate shavings and shell edge. The exact original recipe is not recovered, and this assembly has not been kitchen-tested.

YIELD	1 tall 9-inch cake; 14-16 slices
PREP / WAIT	60 minutes active; at least 8 hours chilling
COOK	18-24 minutes for the cake layer at 350°F

RECIPE INGREDIENTS

- Crust: 250 g Oreo-type chocolate sandwich cookies, with filling
- Crust: 4 tbsp (56 g) unsalted butter, melted
- Cake: 1 1/4 cups (150 g) all-purpose flour
- Cake: 3/4 cup (150 g) granulated sugar
- Cake: 1 tbsp (6 g) unsweetened cocoa powder
- Cake: 1/2 tsp baking soda
- Cake: 1/4 tsp fine salt
- Cake: 1/2 cup (120 ml) buttermilk
- Cake: 1/4 cup (60 ml) neutral oil
- Cake: 1 large egg
- Cake: 1 tsp vanilla extract
- Cake: 1 tsp white vinegar
- Cake: 2 tsp liquid red food coloring, optional
- Chocolate layer: 100 g semisweet chocolate, chopped
- Chocolate layer: 1/4 cup (60 ml) heavy cream
- Cheesecake layer: 16 oz (454 g) full-fat brick cream cheese, softened
- Cheesecake layer: 1/2 cup (100 g) granulated sugar
- Cheesecake layer: 1 cup (240 ml) cold heavy cream
- Cheesecake layer: 1 tsp vanilla extract
- Cheesecake layer: 1 tbsp lemon juice
- Cheesecake layer: 2 1/4 tsp (7 g) unflavored gelatin
- Cheesecake layer: 3 tbsp cold water
- Topping: 1/3 cup (80 ml) chocolate ice-cream shell topping
- Topping: 1/2 cup (120 ml) ready-to-use clear red strawberry dessert glaze
- Topping: 2 tbsp (15 g) chocolate shavings
- 1 tsp butter, for the cake pan

RECIPE METHOD

1. Bake the cake layer first. Heat oven to 350°F. Grease a 9-inch round pan and line the base with parchment. Whisk the cake flour, sugar, cocoa, soda and salt. Separately whisk buttermilk, oil, egg, vanilla, vinegar and optional color; stir into the dry mixture until smooth.

2. Spread in the pan and bake 18-24 minutes, until the top springs back and a tester comes out without wet batter. Cool 10 minutes, turn out, remove parchment and cool completely. Level any domed top so the layer is about 3/4-1 inch thick.
3. Line the bottom of a 9-inch springform pan and fit a food-safe acetate or parchment collar extending above its rim. Crush cookies finely, mix with crust butter and press firmly into the bottom. Chill 20 minutes.
4. Heat the chocolate-layer cream until steaming, pour over its chopped chocolate and wait 2 minutes; stir smooth. Let cool until spreadable, coat the chilled crust, and set the cooled cake layer on top. Chill while making filling.
5. Sprinkle gelatin over 3 tbsp cold water in a small bowl and leave 5 minutes. Beat cream cheese, sugar, vanilla and lemon juice until smooth. In a separate bowl whip the cold cream to medium peaks.
6. Warm the bloomed gelatin in 5-second microwave bursts until fluid, not boiling. Stir 2 tbsp of cream-cheese mixture into the gelatin, then beat that mixture into the remaining cream cheese. Fold in the whipped cream promptly and gently.
7. Spread cheesecake filling over the cake, level the surface and refrigerate at least 8 hours, preferably overnight, until firm through the center.
8. Unmold and remove the collar. Follow the shell-topping label to make it fluid; do not microwave the bottle unless explicitly permitted. Spoon a thin ring around the outer 1/2 inch of the cold cheesecake. Chill 10 minutes; shell products may need a very cold surface and may stay softer than on ice cream.
9. Spread cold ready-to-use strawberry glaze within the chocolate ring without warming it. Scatter chocolate shavings over the glaze. Refrigerate until serving and cut with a warmed, wiped knife.

RECIPE NOTES & STORAGE

- The cheesecake layer is a newly composed gelatin-set layer to simplify stacking. The source did not preserve a complete recipe for any of the assembled layers.
- Keep refrigerated at 40°F or below and use within 3 days. Limit cumulative room-temperature serving time to 2 hours. Freeze unglazed slices up to 1 month; thaw in the refrigerator and add glaze afterward.

RECIPE BASIS & REFERENCES

CHAT-0230 cake layers and topping preferences

<https://u225x.com/record/CHAT-0230>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

I want to make a cake. Here is my idea. I want an oreo cookie type base, soft chocolate layer, soft red velvet cake layer and then a cheesecake layer on top. What would be the best way to go about this. I dont care about making things from scratch

CONVERSATION / EXTRACTED GUIDANCE

1. --
2. Oreo cookie crust (solid foundation)
3. Soft chocolate fudge layer (glue + moisture barrier)
4. Red velvet cake (structure)
5. Cheesecake (luxury topping)
6. *You need:
7. 1 family size Oreos
8. 6-8 tbsp melted butter

SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	12 user turns / 12 assistant turns
ATTACHMENTS	27 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.01.10 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0230-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0230-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0230>