Read the entire recipe ahead of time and make sure you understand wtf is said here. Weigh and measure everything in advance

Ingredients

Here are weights for a third-sized Sachertorte and a normal one:

		For the Sachertorte
	2	7 egg yolks
	2	7 egg whites
	50	150 g softened butter
	42	125 g icing sugar
	42	125 g crystal sugar
	67	200 g dark chocolate
	3	1 packet (8g) vanilla sugar
	50	150 g flour
		A pinch of salt
		Butter and flour for the mould
	67	150 – 200 g apricot jam, for spreading
		Rum, if desired
		Whipped cream to garnish
		For the glaze
	67	200 g dark chocolate coating or cooking chocolate
	83	250 g sugar
	50	150-170 ml water

Instructions

Preheat oven to 170C

1. Bowl 1 (Main mixture)

1. Melt butter over boiling water

2. Bowl 2 (can be a mug as well, but it's slower than melting it in a metal bowl)

1. Melt chocolate over boilingu water (only for sachertorte) (you can also add a bit of cocoa for a better, more bitter taste)

3. Bowl 1 (Main mixture)

1. Add icing sugar and vanilla sugar
2. Mixer while adding egg yolks
3. After mixing add melted chocolate from bowl 2 and mix with a spatula

4. Bowl 3 (For egg whites)

1. Egg whites go here
2. Mixer while adding crystal sugar
3. After substance solidifies a bit and there is no more clear liquid, add to bowl 1 and mix in with a spatula
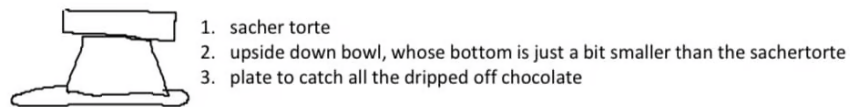
5. Bowl 1

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   1. sift flour into the mixture and mix with a spatula

6. Bowl 4 (For baking)

   1. butter it out, flour it out
   2. transfer the bowl 1 content over
   3. bake for 40min

7. Cut the baked sachertorte in half (or into thirds) and add apricot jam (and turkish honey if you got some, its nice)

8. Make a makeshift holder for the sachertorte so that the glaze won't stick to the bottom (see drawing)

   1. sacher torte
   2. upside down bowl, whose bottom is just a bit smaller than the sachertorte
   3. plate to catch all the dripped off chocolate

9. Bowl 2 (Chocolate)

   1. Add the rest of chocolate here with a bit of cocoa if you have any and melt over
   2. boiling water

10. Boiling water pan for chocolate

   1. add sugar to the amount of boiling water specified in the glaze part of spreadsheet and wait for it to melt
   2. add the melted chocolate from bowl 2
   3. mix while boiling until the chocolate starts to stick to the walls of the pan
   4. quickly transfer onto the sachertorte
   5. dip your spatula into the dripped off chocolate and use it to cover any uncovered parts of the sachertorte

11. Let the sachertorte cool

   1. transfer it to a clean plate
   2. put it into a fridge for at least an hour

Done