



Spooky Halloween cake

Scare your family and friends with this edible spook! Make this spooky cake yourself with cake, buttercream and fondant.

Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Mix for Buttercream 1 kg

F10560
€7.49



FunCakes Sugar Paste Royal Purple
250 g

F20200
€2.85



PME Palette Knife Angled Blade -23
cm-

PK1013
€4.99



PME Cake Leveler Small -25 cm-

CL12
€5.45



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€6.85



PME Deep Round Cake Pan Ø 15 x
7,5cm

RND063
€8.95

Other materials:

- 7,5 eggs
- 375 + 150 gram soft unsalted butter
- 125 ml water
- Apricot jam
- Sharp jagged knife

Preheat the oven to 180°C (convection oven 160°C). Prepare 125 gram FunCakes mix for Buttercream and 750 gram FunCakes mix for Cupcakes as indicated on the packages. Grease the baking pans with Bake Release Spray and divide the batter into the pans. Bake the cakes for 50-60 minutes. Check the cakes in between with a tooth pick to see if they are ready. Release them on a cooling grid right after baking. Finish the buttercream.

Cut the cakes in half and fill them with buttercream and apricot jam. Stack them on each other and push the dowel in from the top and cut it to the right size. Use the knife to transform the top cake into a half ball shape. Cover the cake with buttercream and place it in the fridge.

Roll out the black fondant thinly and use the cutting wheel to cut out the eyes and the mouth. Roll out the purple fondant, cut out a rectangle shape and form this into a bow. Place a small piece of purple fondant over the bow for the knot. Knead the white fondant well and roll it out on a with icing sugar covered work surface and use this to cover the cake. Use the edible glue to stick the eyes, mouth and bow on the ghost.

Made possible by FunCakes