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Scary Halloween Pumkincake

In this recipe @lntt.dkmm shows you how to make this impressive and creepy Pumkincake. The Pumpkin cake totally fits the spooky Halloween Theme. Scare your guests with this Scary dessert!

Boodschappenlijstje



Dr. Oetker Base sponge cake

1-50-112166
€2.75



Dr. Oetker Mix for Brownies

1-50-112181
€3.09



FunCakes Mix for Swiss Meringue Buttercream 400g

F10145
€5.19



FunCakes Food Colour Gel Brown 30g

F44140
€3.65

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FunCakes Fondant Raven Black 250g

F20135
€2.85



FunCakes Fondant Bright White 1kg

F20500
€9.49



FunCakes Colour Dust Dark Chocolate

F45205
€3.49



FunCakes Colour Dust Black

F45200
€3.49



FunCakes Colour Dust Pumpkin Orange

F45265
€3.49



Wilton Icing Color Orange 28g

04-0-0032
€2.59



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Cake Drum Round Silver
Ø35,5cm

F80815
€3.99



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorating Brush set/5

02-0-0019
€10.15



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Patisse Modelling Tools set/8

P02067
€5.19

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PME Extra Deep Round Cake Pan
Ø22,5x10cm

RND094
€20.05



Ingrediënts

- Dr. Oetker Base sponge cake 2x
- Dr. Oetker Mix for Brownies
- FunCakes Mix for Swiss Meringue Buttercream 400 g
- FunCakes Bake Release Spray 200ml
- FunCakes Cookie Spice 40 g
- FunCakes Food Colour Gel Brown 30 g
- FunCakes Sugar Paste Raven Black 250 g
- FunCakes Sugar Paste Bright White 1 kg
- FunCakes Colour Dust Dark Chocolate
- FunCakes Colour Dust Black
- FunCakes Colour Dust Pumpkin Orange
- Wilton Icing Color - Orange - 28g
- 210 ml warm tap water
- 660g unsalted butter
- 50g butter/margarine
- 100ml water
- 10 eggs
- 600g speculoos

Supplies

- FunCakes Decorating Bags 30 cm pk/10
- FunCakes Cake Drum Round Ø35 cm - Silver
- Wilton -Wide Glide- Rolling Pin 50cm
- Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm
- Wilton Decorating Brush Set/5



- Wilton Taartzaag / Cake Leveler -25cm-
- PME Extra Deep Round Cake Pan Ø 22,5 x 10cm
- Patisse Modelling Tools Set/8

Step 1: Bake the Dr. Oetker Sponge cakes

Heat your oven to 170°C (170°C hot air) and grease the baking pan with the FunCakes Bake Release Spray. Then bake one sponge cake according to the instructions on the package. Bake the other sponge cake after adding 20 grams of FunCakes Cookie Spice to the batter. Dum both of the cakes on a cake rack and allow to cool well.

Step 2: Bake the Dr. Oetker Mix for Brownies

Next, preheat the oven to 180°C (hot air oven 160°C) and for the decoration, bake the Dr. Oetker Mix for Brownies according to the instructions on the package. This will be the soil around the pumpkin pie. After that, let the brownie cool well.

Step 3: Make the FunCakes Swiss Meringue Buttercream

Make 300 grams of FunCakes Swiss Meringue Buttercream mix as directed on the package. Add a few tablespoons of Speculoos to the buttercream to your own taste.

Step 4: Cut and stack the Sponge Cake into 6 layers

Cut both cakes into 3 equal layers with the Wilton Cake Saw, then stack the cakes alternately until you have one cookie of 6 layers. Cut the stacked cake into the shape of a pumpkin. Do this by making grooves with a knife from top to bottom on the sides of the cake. Be playful with this and vary the length and depth of the grooves. Cut the cake round at the top to show the round shape of the



pumpkin.

Tip: if you insert a small skewer into each slice on the side before filling and do this in a straight row one above the other, you will know exactly how to rebuild the cake so that the shape is correct.

Step 5: Fill the cake with the Speculoos Swiss Meringue Buttercream

Build the pumpkin cake on the FunCakes Cake drum, by first spreading a little buttercream in the center of the cake drum and then placing the bottom of the sponge cake.

Put the Speculoos Swiss Meringue Buttercream in a piping bag and cut off the end. Spread a layer of the buttercream on the bottom layer and place the second layer of cake on top of the buttercream. Then spread a dam of buttercream along the edge of the cake. First put the Speculoos in the microwave for a moment so that it becomes a little thinner and fill the center of the cake with 200g of Speculoos. Use a palette knife to spread the Speculoos well.

Repeat the steps above for the 3rd and 4th layer. Spread the 5th layer again with a layer of Speculoos Swiss Meringue Buttercream. Then spread the whole pumpkin with a thin layer of buttercream and put the pumpkin pie in the freezer for about 15-30 minutes to become firm.



Step 6: Spread the pumpkin pie with a layer of Speculoos Swiss Meringue Buttercream

Spread a layer of buttercream with the remaining Speculaas Swiss Meringue Buttercream and use it to give the pumpkin pie its final shape. Be sure to take your time for this to properly shape the cake. Put the cake back into the freezer so that the layer of buttercream can become firm again.

Step 7: Color the FunCakes Rolfondant White in the color Orange

Color a kg of FunCakes Rolfondant White with the Wilton Edible Colorant Orange. Start with a few drops, knead the fondant well and repeat until the desired color is achieved. Make sure the fondant is well kneaded smoothly and the dye is evenly distributed. Next, roll out the orange fondant into a large round slice a few mm thick. Next, roll the fondant around the rolling stick so that you can easily move it around.

Step 8: Line and decorate the cake with the FunCakes fondant

Cover the cake with the orange fondant and cut out the remaining fondant. You can use this later for the face. Use modeling tools to apply details to the cake to create a pumpkin shape.

Roll out the FunCakes Rolfondant Black and cut out the shapes of the eyes, nose and mouth of the pumpkin face. Cut these liberally so that there is overlap when the orange fondant goes over them. At last stick the black fondant against the side of the pumpkin cake.



Step 9: Modeling the decoration of the Pumpkin cake

From the orange fondant, sculpt the bone structure and teeth of the face. Then color the FunCakes Rolfondant White with the FunCakes Edible Dye Gel Brown and use it to make the stems of the pumpkin.

You may want to make the "claws" of the Pumps a few days earlier and let them harden well, so that they are bulbous blades. Let the claws dry over inverted bowls.

From the fondant, also sculpt the stem on top of the pumpkin and a few loose curls for next to the pumpkin.

Step 10: Decorate the Pumpkin cake

Create depth and texture in the fondant by highlighting details with brushes and the FunCakes Edible Color Powders in slightly darker colors of fondant.

Next, coat the FunCakes Cake Drum with a thin layer of speculoos and then crumble the brownie. Sprinkle the crumbs over the Speculoos until the entire Cake Drum is covered. Place the claws next to the face and divide to dissolve pieces of stems over the bottom.



This recipe was made possible by @lntt.dkmm

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