



Witches cauldron cake

This Witches cauldron cake will be a real eye-catcher on a Halloween party! Learn how to make this cake with this FunCakes recipe.

Boodschappenlijstje



PME Deep Round Cake Pan Ø 15 x 7,5cm
RND063
€9.30



FunCakes Sugar Paste Royal Purple 250 g
F20200
€3.20



FunCakes Sugar Paste Fire Red 250 g
F20120
€3.20



FMM Creative Leaf cutter set/4
CUTLEAF
€6.65



PME Plastic Dowel Rods (31 cm) Pk/4
DR125
€4.65



Sugarflair Paste Colour LIME GREEN 25g
A141
€4.55



FunCakes Deco Melts -White- 250g
F25110
€4.45



FunCakes Decorating Bags 30 cm pk/10
F85100
€3.15



FunCakes Sugar Paste Bright White 250 g
F20100
€3.00



FunCakes Sugar Paste Maroon Brown 250 g
F20150
€3.20



FunCakes Edible Glue 22 g
F54750
€2.25



FunCakes Sugar Paste Raven Black 250 g
F20135
€3.20



FunCakes Sugar Paste Tropical Orange 250 g
F20140
€3.20



Wilton Candy Mould Mini Skull
03-0-0102
€2.50

Other materials

- 5 eggs
- 250 + 150 gram soft unsalted butter
- 125 ml water
- Cocoa powder
- Scissors
- Sharp knife

Preheat the oven to 180°C (convection oven 160°C). Prepare 125 gram of FunCakes mix for Buttercream and 500 gram of FunCakes mix for Cupcakes as indicated on the packages. Grease the baking pans with baking spray and fill with the cupcakes batter. Bake the cakes for 60 minutes and release them on a cooling grid right after baking to cool down.

Heat the Candy Melts in the microwave or au bain-marie and fill up a decorating bag. Cut of a small tip of the bag, fill the mold up until the edges and place in the fridge to harden.

Roll out the purple and white fondant, cut out strokes of white fondant and place this on the purple fondant. Roll over with your rolling pin for a bit. Lubricate the dowel with piping gel and fold the slice around it. Fold the back against each other and cut off the remaining fondant. Knead a bit of tylo powder trough a piece of black fondant and make to shoes. Stick the dowels in the shoes and let them stand to dry. Roll out a small piece of yellow and use this to make the buckles and straps, which you paste on the shoe. Paint them gold with the food paint. Use the brown fondant to make the wood, use the cutting wheel to give them details and let dry. Mix the red and yellow fondant a bit to create a marbled effect and cut out two sizes of leaves for the flames.

Cut of the top of the cakes and stack them on top of each other with buttercream in between. Use a sharp knife to cut the cake into the shape of a cauldron. Lubricate the cake with the buttercream and place in the fridge to harden.

Knead the black fondant well, roll it out on a with icing sugar covered work surface and use it to cover the cake. Place the cake upside down, this makes it easier to cover. Turn the cake back around and make rolls of fondant to create the upper edge of the cauldron. Cut the dowels on the correct height and place them in the cake. Heat the Dip 'n Drip for 10 seconds in the microwave and pour this over the top of cake. Remove the bones from the mold and place them in the green slime.

Make the fondant around the cake a bit moisty and use the cocoa powder and a big brush to give it a rusty look. Place the wood in the right position and the cake on top of that. Paste the flames along the sides with edible glue. Place the cake in the fridge until serving.

Made possible by FunCakes