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Halloween Trick or Treat candy cake

This Halloween candy cake has the shape of a Halloween pumpkin candy basket. Learn how to make cute fondant candies and celebrate Halloween with this fun trick or treat cake!

Boodschappenlijstje



FunCakes Mix for Cake Brownie 1kg

F10525
€8.95



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Sugar Paste Bright White
1kg

F20500
€9.49



FunCakes Edible Glue 22g

F54750
€2.45

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FunCakes Food Colour Gel Orange 30g

F44145
€2.92



FunCakes Food Colour Gel Yellow 30g

F44115
€3.65



FunCakes Food Colour Gel Pink 30g

F44110
€3.65



Wilton Jack O Lantern Cake Pan

03-0-0106
€14.99



FunCakes Food Colour Gel Bright Green 30g

F44155
€3.65



FunCakes Food Colour Gel Turquoise 30g

F44160
€3.65



Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136
€6.85



Wilton Lollipop Sticks 15cm pk/35

05-0-0044
€2.85

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Ingredients

- FunCakes Mix for Cake Brownie 640gr
- FunCakes Mix for Buttercream 125gr
- FunCakes fondant white 700gr
- FunCakes Sugar pearls Large Black Gloss 80g
- FunCakes Edible Gel Color Gel 30g
- FunCakes Edible Gel Color Orange 30g
- FunCakes Edible Gel Turquoise 30g
- FunCakes Edible Gel Color Gel Clear Green 30g
- FunCakes Edible Gel Pink 30g
- FunCakes Edible Glue 22g
- Sugarflair Colored Sugar White 100g
- Black candies, such as licorice tikkels or black jelly beans
- 4 eggs (190g)
- 80 +150gr butter
- 160 +125ml water
- Licorice laces

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Jack-O-Lantern Pan with Flutes
- Wilton Lollipop Sticks 15cm pk/35
- Wilton Rolling Stick with Rings 22,5cm
- Wilton Nozzle #003 Round
- Wilton Nozzle #2A Round



Step 1: Make the FunCakes fondant

Divide 700 grams of fondant into 6 parts. Color green, yellow, orange, pink and blue. Leave 1 part white.

Toffees

Roll out fondant to a thickness of 2 mm. Use the small opening of nozzle 2A to cut out circles. Cut the circles in half. Pinch the long side together slightly to get a fan effect. Make rectangular cubes out of fondant. With the back of a brush, make holes on the sides of the rolls and stick the fans in them.

Rolled candies and candy canes

Make rolls of different colors of fondant 0.5 cm in diameter. Roll these together into 1 roll. Make several rolls of different lengths and alternate colors. From some, cut off the ends to make candy canes. Roll up one roll and stick the end of the roll with edible glue. Insert a lollipop stick into some rolled candies. In others place white fans (see description for toffees).

Tums

Model fondant in the shape of tumtums. Spread edible glue on the candies and roll them through



Sugarflair Colored Sugar White.

Round Fruit Candies

Roll out different colors of fondant to 3 mm thickness. Use the back of nozzle 3 to cut out circles. Roll the circles into balls and press slightly flat.

Candy roll

Roll out different colors of fondant to 3 mm thickness. Use the small opening of nozzle 2A to cut out circles. Stick the different colors of circles together with some edible glue.... Make white fans with the large opening of nozzle 2A (see description for toffees). Attach the fans with edible glue.

Step 2: Make the FunCakes baking mix for Cake Brownie

Preheat the oven to 175°C (hot air oven 160°C). Mix 640 grams FunCakes mix for Brownies with 3 eggs, 70 grams butter and 135 ml water in 3 minutes to a smooth batter. Spatula the batter into the pumpkin baking tin and bake the brownie for 35-45 minutes, checking occasionally with a skewer. Let cool and then place on the cake board.

Step 3: Make the FunCakes Mix for Buttercream

Make 125 grams of FunCakes mix for Buttercream with 125 ml of water, then prepare as directed on the package with 150 grams of butter. Color the buttercream purple and spread the cake with the

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purple buttercream.

Use the black pearls for the eyes, nose and mouth. Decorate the cake further with the homemade candies or with candies what you bought.

Made possible by Wilton