

de leukste taarten shop



Halloween Cake "Eat, Drink & Be Scary" from Dorien's Bakery

Dorien's Bakery made this spectacular Halloween stack cake especially for Deleukstetaartenshop! And you can make it yourself at home too!

Boodschappenlijstje



FunCakes Mix for Buttercream 1kg

F10560
€7.95



FunCakes Mix for Sponge Cake Deluxe
4kg

F10800
€25.55



FunCakes Food Colour Gel Black 30g

F44105
€3.65



FunCakes Fondant Raven Black 1kg

F20530
€9.49

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FunCakes Deco Melts White 250g

F25110
€4.55



Rainbow Dust Essentials Edible Glue 50g

RD9340
€4.95



Sugarflair Dusting Colour Chocolate 7ml

D136
€4.35



Wilton Decorator Preferred Deep Round Cake Pan Ø20x7,5cm

03-0-0034
€11.79



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



Rainbow Dust Essentials Tylo Powder 50g

RD9300
€5.45



Sugarflair Dusting Colour Black 7ml

D134
€4.35



Sugarflair Rejuvenator Spirit (Alcohol) 14ml

K101
€4.55



Wilton Decorator Preferred Deep Round Cake Pan Ø25x7,5cm

03-0-0030
€13.99



Ingredients

- FunCakes Baking Mix for Biscuit Deluxe
- FunCakes Mix for Buttercream
- FunCakes fondant dark purple
- FunCakes fondant black
- FunCakes Deco Melts - White
- FunCakes Edible Gel Dye Black
- RD Liquid Dye Airbrush
- RD Liquid Dye Airbrush
- RD Edible Glitter - Black
- RD Essentials Edible Glue
- RD Essentials Tylose Powder
- Sugarflair Edible Gloss Powder Vintage Gold
- Sugarflair Edible Color Powder Chocolate Brown
- Sugarflair Edible Powder Black
- Sugarflair Airbrush Dye White
- Sugarflair Rejuvenator Spirit Alcohol
- +/- 22 marshmallows
- Rice Crispy Treats
- Eggs
- Butter
- Water

Supplies

- FunCakes Cake Cartons Silver/Gold - Round - 15cm
- FunCakes Cake Cartons Silver/Gold - Round - 20cm



- Wilton Decorator Preferred® Deep Bakeware Round Ø 15x7,5cm
- Wilton Decorator Preferred® Deep Bakeware Round Ø 20x7,5cm
- Wilton Decorator Preferred® Deep Round Pan Ø25x7,5cm

For this Halloween cake, start making the cake topper, black roses, flowers, tombstones and picture frames on time, they need time to harden.

Step 1: Making the black roses

Mix tylose through black fondant and sculpt the roses, let them dry on a mat or stick them in Styrofoam. Then dust them with the Vintage Gold luster dust.

Step 2: Making the picture frames

Mix tylose through white fondant and make several picture frames and skulls using a mold, let them harden. Once these have hardened, paint them with the Vintage Gold luster dust. Cut out the edible prints and stick them in the picture frames

Step 3: Making the tombstones

Warm the melts and mix some black into the white so that you get gray. Fill the mold using a piping



bag and let the tombstones harden. Dust them afterwards with gray and black dust.

Step 4: Making the cake topper

For the topper, make a base of Rice Crispy treats with marshmallows. Put 22 marshmallows in a greased bowl (Crisco/shortening) and melt them by microwave, 30 sec at 750 watts each time. Once the marshmallows are nicely melted add 3 cups of rice crispy. Mix well until you get a solid ball. Grease your hands with the crisco and model the shape of a skull with part of the mixture. Use the other part for the top of the hat, make it in a high cylindrical shape. Let both modeling forms harden.

For the skull use white fondant mixed with tylose. Make teeth and stick them on the rice crispy skull with edible glue. Coat everything with edible glue, roll out a piece of fondant and line the skull. With your fingers and tools go along the eye sockets, teeth, etc. Now let the skull harden with fondant. With different colors of gray and black dust, use a brush to add accents to the skull. With black fondant mixed with tylose, coat the top of the hat in the same way.

From the remaining fondant, roll out a piece and cut an oval shape from it (possibly a tray or plate



as a guide) Make sure with some cling film that the edges of the hat are slightly raised and supported. Let everything harden like this.

Then assemble the hat by gluing the rice crispy treat shape onto the oval hat brim. Further decorate the hat in Halloween style. Insert a dowel diagonally into the skull and cut at about 15 inches. Slide the hat onto the dowel so that the hat is attached to the skull.

Step 5: Making the cake

Bake 3 cookies in sizes 15, 20 and 25 cm. Color the batter if necessary. Prepare buttercream mix for the 3 cakes. Fill the cookies and line the 16cm and 25cm cookies with black fondant. Line the 20cm cookie with purple fondant.

The purple fondant cake gets a layer of black damask print, using the onlay mold. Decorate the other cakes with the airbrush using stencils. The cake is now ready to be stacked. Place a black ribbon along the top 2 cake layers.



Stick the picture frames at different heights on the purple layer. Make chains with the mold and stick them above the picture frames. Along the bottom cake layer will be the headstones. Make "stones" using the cookie cutter or sculpt them. Enhance them with black dust. Stick everything to the cake with edible glue. Stick the roses into the cake and secure with some edible glue. Put dowels in the top layer where the skull will be for extra support.

Place the topper on the Halloween cake and your stacking cake is ready!