



Frankenstein cake

A simple but creepy cake that's perfect for Halloween, that's exactly what this Frankenstein cake is.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
1 kg
F10500
€6.99



FunCakes Mix for Buttercream 500 g
F10125
€5.09



FunCakes Sugar Paste Raven Black
250 g
F20135
€2.85



FunCakes Sugar Paste Bright White
250 g
F20100
€2.85



FunCakes Food Colour Gel Bright
Green 30 g
F44155
€3.55



FunCakes Food Colour Gel Black 30 g
F44105
€3.55



FunCakes Food Colour Gel Holly Green
30 g
F44175
€3.55



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm
03-3136
€6.85



Wilton Basic Turntable
03-3120
€11.65



Wilton Taartzaag / Cake Leveler -25cm-
02-0-0129
€4.15



Cookie Cutter Ring Ø 1 cm
K052211
€1.27



Cookie Cutter Ring Ø 3 cm
K052214
€1.78



PME Plain Edge Tall Side Scraper
PS41
€5.49



PME Palette Knife Angled Blade -23
cm-
PK1013
€4.99



PME Extra Deep Round Cake Pan Ø 15
x 10cm

RND064

€10.49

Other materials:

- 7 eggs
- 625 gram soft, unsalted butter
- 200 ml water

Preheat the oven to 180°C (convection oven 160°C). Grease the baking pans with the Cake Release. Prepare 750 gram of FunCakes mix for Cupcakes and 200 gram of FunCakes mix for Buttercream as indicated on the package or in the basic recipes for cupcakes and buttercream. Divide the batter into the two baking pans and bake the cakes for 60-70 minutes. Leave them to cool down on a cooling grid afterwards. Cut the edges of the two cakes to make sure they are straight and even when they're on top of each other.

Take a table spoon of buttercream and colour it black. Give the rest of the cream the desired green colour by mixing it with the two green colouring gels. Put the two cakes on top of each other with a layer of green buttercream in between. Cover the edges of the cake with green buttercream as well and make it even using the side scraper. Place it in the fridge for the buttercream to stiffen.

Roll out a piece of white and black fondant, cut out circles of 1 and 2 cm for the eyes and the nose and stick these to the cake. Fill a decorating bag with tip #3 with black buttercream and draw a mound, eye brows and scars on the cake.

Warm the black dip 'n drip for 20 seconds in the micro wave and fill a decorating bag with it. Make sure the dip 'n drip is not too warm, to prevent the buttercream from melting. Cut off a little tip from the decorating bag and let the glaze drip off the edges. When you've reached the desired drip effect, cover the top of the cake with the black glaze and make it smooth and even with a spatula. Put it in the fridge until further use.

Made possible by FunCakes