Halloween Fault Line Cake

This spooky Halloween Fault Line Cake is the ideal cake to celebrate Halloween. The cake is decorated in the recognizable Halloween colours black, purple, green and orange and the black fault line is decorated with homemade Royal Icing ghosts.

Boodschappenlijstje

FunCakes Mix for Sponge Cake Deluxe 1 kg
F10500
€6.99

FunCakes Mix for Enchanted Cream® 900 g
F10550
€12.45

FunCakes Mix for Royal Icing 450 g
F10140
€4.95

FunCakes Food Colour Gel Purple 30 g
F44120
€3.55

FunCakes Food Colour Gel Orange 30 g
F44145
€3.55

FunCakes Food Colour Gel Bright Green 30 g
F44155
€3.55

FunCakes Food Colour Gel Black 30 g
F44105
€3.55

FunCakes Flavour Paste Mascarpone Cream 100 g
F56175
€4.63

FunCakes Sugar Pearls Medium Metallic Green 80 g
F51660
€5.35

FunCakes Food Pen Black
F45500
€3.05

FunCakes Decorating Bags 41 cm pk/10
F85110
€3.79

Wilton Basic Turntable
03-3120
€11.65

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

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

PME Modelling tools, Scriber Needle

PME6
€4.89

PME Plain Edge Tall Side Scraper

PS41
€5.49

PME Deep Round Cake Pan Ø 15 x 7,5cm

RND063
€8.95

Patisse Parchment Paper Sheets 38x30cm pk/20

P01733
€3.85

Ingredients for the Halloween Fault Line Cake

- 250 gram FunCakes Mix for Sponge Cake Deluxe
- 250 gram FunCakes Mix for Enchanted Cream®
- 225 gram FunCakes Mix for Royal Icing
- FunCakes Sprinkle Medley Halloween
- FunCakes Sugar Pearls Medium Metallic Green
- FunCakes Food Pen Black
- FunCakes Pearl Choco Balls Silver Set/8
- FunCakes Sparkle Dust Glitter Violet
- FunCakes Gel Food Colour Bright Green
- FunCakes Gel Food Colour Purple
- FunCakes Gel Food Colour Black
- FunCakes Gel Food Colour Orange
- FunCakes Flavour Paste Mascarpone Cream
- Wilton Candy Eyeballs
- Wilton Large Candy Eyeballs
- 25 ml + 250 ml + 28 ml water
- 4 eggs
- Jam of your choice

Other necessities for the Halloween Fault Line Cake

- FunCakes Decorating Bags 41cm
- Wilton Cake Leveler 25cm
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Basic Turntable
- Wilton Decorator Preferred Spatula - Angled 22,5 cm
- Wilton Decorating Tip #003 Round
- Wilton Decorating Tip #1M Open Star
- Wilton Parchment Paper
- 2 x PME Deep Round Cake Pan Ø 15 x 7,5cm
- PME Tall Side Side Scraper
- PME Modelling Tool Scriber Needle

Step 1: Prepare the Royal Icing for the Halloween Fault Line Cake

Start by making the Royal Icing. You do this by sieving 225g of the mix with 28ml of water. Gently beat the mix and water for about 7-10 minutes until the icing is white, no longer shiny and peaks can be drawn that do not fall back. Dilute the icing to yogurt thickness with a little bit of water. Add a little water every time until you have the desired thickness. **Tip:** the icing should form a mirror in your container in 10 seconds when it runs off your spoon, if your icing is too thin it will spread too much which makes it unworkable, and if your icing is too thick you can't give it much shape. So keep this rule in mind!

Once you've thinned the icing, leave it under a wet cloth for 15 minutes to let the air bubbles rise. After 15 minutes, pop the air bubbles and put the icing in a piping bag with nozzle #003. Pipe various sizes of elongated stripes on a sheet of parchment paper and stir the shape of a ghost into the icing with the modeling needle.

Let this dry overnight. When it is completely dry, draw the eyes and mouths on the ghosts with the black food pen. Make sure that your icing is really dry, otherwise you won't be able to get it off the baking paper and you'll tear it apart! **TIP:** It is best to make these decorations one or two days in advance.

Step 2: Get started with the basis of the Halloween Fault Line Cake

Preheat the oven to 180 °C (convection oven 160 °C) and grease the baking pans with cooking spray. Make the sponge cake mix by mixing 250g of the mix with 25ml of water and 4 eggs. Blend on high speed for 7-8 minutes and then on low speed for another 2-3 minutes. Then divide the batter between the two baking pans and bake the sponge cakes for about 30-35 minutes. After baking, place them on a cooling grid to cool.

Step 3: Prepare the Enchanted Cream® for the Halloween Fault Line Cake

Make 250 grams of Enchanted Cream® with 250 ml of water, this ratio is 1:1 so that you get a slightly firmer cream. Mix the whole for 3 minutes on the highest setting and then season the Enchanted Cream® with the Mascarpone Cream flavour paste.

Take three heaping tablespoons of the Enchanted Cream® and colour it black. Divide the rest into three portions and colour this purple, orange and green. **Tip:** to get beautiful dark and full colours, make the cream earlier so that the colours can absorb well.

Step 4: Cover the Halloween Fault Line Cake

Cut the sponge cakes both twice and fill with jam of your choice and green Enchanted Cream®. Spread a thin layer of black Enchanted Cream® in the middle with a spatula and scrape it tight with the side scraper (place the cake on the turntable for this).

Now spread a thick layer of purple Enchanted Cream® on the bottom of the cake and scrape it nicely with the side scraper. Brush the top with purple Enchanted Cream® and part of the top edge of the cake. Also scrape this nice and tight with the side scraper.

Put the green and orange Enchanted Cream® in a piping bag with nozzle #1M and pipe nice edges on top of the cake.

Let the cake set in the fridge for half an hour.

Step 5: Decorate the Halloween Fault Line Cake

Put some purple glitter powder in a plastic bag and add the chocolate balls. Shake back and forth a few times, this way the balls are coated with a light purple glitter layer.

Decorate the black part of the cake with the made icing ghosts and the two types of eyes. Decorate the rest of the cake with the Halloween medley and the green pearls. Also sprinkle some of the Halloween medley on the top of the cake and finish the cake with the purple chocolate balls.