

# de leukste taarten shop



## Halloween Monster Cake

It's October and that means... delicious baking for Halloween! This year, Jurino Ignacio from Antilliaans Eten made a very fun (yet simple) cake for Halloween. This Halloween Monster Cake that he made using baking supplies from Deleukstetaartenshop! You can make this spooky Halloween Monster Cake with an airy chocolate sponge that you can fill with chocolate mousse. The Halloween Cake is decorated with pretzel sticks that are transformed into small monsters using Deco Melts, Halloween sprinkles and candy eyes.

## Boodschappenlijstje

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FunCakes Deco Melts Pink 250g

F25125  
€4.55



FunCakes Deco Melts Green 250g

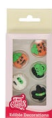
F25140  
€4.55

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## FunCakes Deco Melts Black 250g

F25150  
€4.55



## FunCakes Sugar Decorations Halloween set/12

F50255  
€3.35



## PME Spatula Angled 23cm

PK1013  
€5.35



## PME Cake Leveler Small 25cm

CL12  
€5.79



## FunCakes Mix for Choco Sponge Cake 1kg

F10535  
€8.49



## FunCakes Sugar Decorations Eyes Oval pk/32

F50175  
€2.79



## FunCakes Halloween Mix 55g

F52680  
€3.45



## Callebaut Chocolate Mousse Dark 800g

CB253207  
€23.45



## Wilton Recipe Right Non-Stick Cooling Grid 40x25cm

03-3136  
€6.85



## FunCakes Deco Melts White 250g

F25110  
€4.55



## **Ingredients for the Halloween Monster Cake**

- 250 g FunCakes mix for Choco Sponge
- 400 g Callebaut Chocolate Mousse Dark
- 200 g Deco Melts of your own liking (For example, white, black, green and pink)
- Candy eyes
- FunCakes Mini Chocolate Rocks Dark
- FunCakes Halloween Sprinkles
- FunCakes Sugar Decoration Halloween
- 2 packages of Peanut butter peppers / pretzel sticks
- 150 g egg
- 55 ml water
- 500 ml full milk

## **Other necessities for the Halloween Monster Cake**

- Deep round pan Ø 20x7,5cm
- Cooling grid
- Palette knife

## **Step 1: Bake the chocolate sponge**

Preheat the oven to 180°C (convection oven 160°C). Mix the choco sponge baking mix, the eggs and the water and beat the batter at the highest speed for 7-8 minutes and afterwards for 2-3 minutes on a low speed. Fill a greased baking pan (filled 1/2 to 2/3) and bake the cake in the preheated oven. Remove the baking pan directly after baking and let it cool off on a cooling grid.



## **Step 2: Make the chocolate mousse**

Meanwhile, make the chocolate mousse by whisking the mix together with the milk. This is best done with an electric mixer. After mixing, place the mousse in a fridge for an hour to stiffen up.

## **Step 3: Make Halloween monster-sticks**

Melt the Deco Melts in a bowl on 500W maximum. Stir the melts every 15-20 seconds. Stop heating the melts as soon as the melts have almost melted entirely (small pieces can be visible). Keep stirring until the melts are completely smooth. When the deco melts are melted, you can scoop a bit of it on a pretzel stick. Decorate the sticks further using candy eyes, chocolate rocks or other sprinkles and let them harden up on a sheet of baking paper.

## **Step 4: Building and decorating the Halloween Monster Cake**

To assemble the cake, start off with a layer of chocolate sponge. On top of this, put some of the chocolate mousse. Then add another layer of chocolate sponge, mousse and finish it off with the last layer of sponge. Divide the rest of the mousse over the top and sides of the cake and cover it. Then, put the 'monsters' against the cake and finally, decorate the monster cake with sprinkles of your own choice. Bon appetit!

*This recipe was made possible by Antilliaans Eten.*