

de leukste taarten shop



Halloween Trick or Treat cake with Stripes

Make an impression during Halloween with this impressive Halloween Trick or Treat cake with stripes, specially made for de leukste taarten shop by @Home_made_by_linda. The cake consists of the perfect Halloween colors, decorated with different kinds of candy. A delicious dessert for your guests with a Halloween Theme and ofcourse a perfect Trick or Treat cake!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€4.95



FunCakes Mix for Enchanted Cream®
450g

F10130
€7.35



FunCakes Flavour Paste Caramel 100g

F56120
€4.92



FunCakes Sprinkle Medley Happy
Halloween 65g

F51965
€3.29

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Wilton Icing Color Leaf Green 28g

04-0-0047
€2.07



Wilton Icing Color Violet 28g

04-0-0034
€2.07



Wilton Icing Color Orange 28g

04-0-0032
€2.07



FunCakes Nonpareils Halloween 80g

F51625
€2.85



FunCakes Cake Drum Round Black
Ø25cm

F80885
€2.25



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Disposable Bags & Tips #1M
pk/6

2104-6882
€5.49



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Decorating Tip Round #012

02-0-0138
€1.65



PME Plain Edge Tall Side Scraper

PS41
€5.85



PME Extra Deep Round Cake Pan
Ø17,5x10cm

RND074
€13.85

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Ingredients

- FunCakes Baking Mix for Biscuit Deluxe 250g
- FunCakes Mix for Enchanted Cream® 300g
- FunCakes Flavor paste Caramel 100g
- FunCakes Sprinkle Medley Happy Halloween 65g
- FunCakes Musket seed Halloween 80g
- FunCakes Bake Release Spray
- Wilton Edible Dye Violet - Icing Color 28g
- Wilton Edible Dye Leaf Green - Icing Color 28g
- Wilton Edible Orange Colorant - Icing Color 28g
- 25 + 200ml water
- 200ml milk
- 4 eggs

Supplies

- FunCakes Cake Drum Round Ø25 cm - Black
- Wilton Disposable Piping Bags & Nozzles #1M pk/6
- Wilton Recipe Right Non-Stick Cooling Grid - 40x25cm
- Wilton Cake Saw 25cm
- Wilton Nozzle #010 Round
- Wilton Nozzle #012 Round
- JEM Drop Flower Nozzle #1B
- PME Extra Deep Round Baking Tray Ø 17,5 x 10cm
- PME Long Plastic Scraper
- 3 Toothpicks
- Plastic wrap



- Candy of your choice
- Optional: Cake topper

Step 1: Make the FunCakes Baking Mix for Biscuits

Preheat the oven to 175°C (hot air oven 160°C) and grease the baking pan with the FunCakes Bake and Release Spray. Then make 250g FunCakes baking mix for cookie as directed on the package. Spoon the batter into the baking pan and bake the biscuit for about 30-35 minutes until done. Make sure that the oven is not opened during baking and that all ingredients are processed at room temperature.

Once the biscuit is baked until done, dump the biscuit on a cake rack to cool thoroughly.

Step 2: Make the FunCakes mix for Enchanted Cream

Make 300g Funcakes mix for Enchanted Cream as directed on the package and for the filling, flavor one part of the Enchanted Cream with the FunCakes flavor paste caramel. Keep the other part aside in a container to color.

Step 3: Color the Enchanted Cream

Divide the Enchanted Cream into four different trays to mix the colors with the Wilton Edible cake coloring. Mix the colors Violet, Leafy Green and Orange separately in three trays by using the three toothpicks to gently stir the dye into the Enchanted Cream. Keep the other container of Enchanted Cream white. Wipe off the dye on the side of the container and then stir well with a spatula or spoon.



Be careful not to stir too long or the Enchanted Cream may become limp. Then place the trays in the refrigerator.

Step 4: Fill the cake with the Caramel Enchanted Cream

Once the sponge cake has cooled, use the Wilton cake saw to cut the sponge cake into three equal parts. Then place the black cake drum from FunCakes on your cake tray. Then spread a little Enchanted Cream in the center of the cake drum and place the bottom of the cookie on top.

Put the white Enchanted Cream in a piping bag without a nozzle and pipe a little dam along the edge of the cake. Then stir the Enchanted Cream with Caramel paste well and fill the center of the cake with it. Do not fill it higher than the dam along the edge. Repeat the steps until you have filled the entire cake.

Step 5: Coat the outside with the Enchanted Cream

Spread the outside of the cake with the white Enchanted Cream and place in the refrigerator for half an hour. This will allow the Enchanted Cream to firm up.

Step 6: Make the colored stripes on the cake

Stir the purple Enchanted Cream well and apply a thick layer to the cake. Then smooth this out with a cake scraper. Are you getting air holes in your cream? Then you can fill them by putting some cream on your spatula and filling the hole. Then smooth again with the scraper.



When the cake is smooth, put the stripes scraper against the cake and try to draw stripes gently in 1 motion. Notice that the purple cream is too thin? You can fill it again with the Enchanted Cream, you will pull this tight again later.

Step 7: Fill the holes of the stripes with orange and green cream

Stir the Enchanted Cream orange and green well and fill the holes of the stripes alternately. Then straighten everything again with the smooth scraper. Then put the cake back in the refrigerator for at least half an hour so that the cream becomes firmer again.

Step 8: Decorate the cake with colored Enchanted Cream

Place a piece of plastic wrap on the countertop and pipe the three colors of Enchanted Cream side by side in the center of the foil. Roll the foil closed and knot the ends. Take a piping bag with nozzle JEM 1B and cut open the knot of the foil. Put this side into the piping bag at the bottom.

When the cream on the cake has already firmed up, you can pipe the decorative border on top of the cake. Then pipe tufts on the center edge of the cake and do this all the way around.

Fill a piping bag with the Wilton Nozzle #1M with green Enchanted Cream, a piping bag with the Wilton Nozzle #10 with orange cream and a piping bag with the Wilton Nozzle #12 with purple cream. With these, pipe tufts around the center of the cake.

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Decorate the cake by sprinkling the FunCakes Sprinkle Medley Happy Halloween and the FunCakes Musket Seed Halloween on the top. Then you can fill the center decorative border with different types of candy and you can add a pretty cake topper to complete the cake!

This recipe was made possible in part by @Home_made_by_linda

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