



Neon Coloured Halloween cake

Baking becomes extra fun with this Halloween cake! With bright colours and spooky decorations, you'll create a real showstopper. Thanks to the easy FunCakes mixes for Sponge Cake and Buttercream, you can effortlessly make an impressive and deliciously spooky Halloween spectacle.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g
F10100
€4.95



FunCakes Mix for Buttercream 500g
F10125
€5.09



FunCakes Sugar Decorations 3D
Ghosts set/3
F50325
€2.49



FunCakes Sprinkle Medley Stylish
Halloween 65g
F51465
€3.29



FunCakes Food Colour Gel Purple 30g
F44120
€3.65



FunCakes Food Colour Gel Orange 30g
F44145
€2.92



FunCakes Food Colour Gel Lime Green
30g
F44150
€3.65



FunCakes Food Colour Gel Aqua 30g
F44190
€3.65



FunCakes Food Colour Gel Yellow 30g
F44115
€3.65



FunCakes Decorating Bags 30cm pk/10
F85100
€3.25



FunCakes Cake Card Round Gold/Silver
Ø15cm pk/3
F80400
€0.59



Wilton Standard Adaptor/Coupler
03-3139
€1.35



Wilton Basic Turntable
03-3120
€11.85



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm
03-3136
€6.85



Wilton Decorating Tip Open Star #1M

02-0-0151
€2.35



Wilton Decorating Tip Round #002

02-0-0147
€1.55



Wilton Cake Leveler 25cm

02-0-0129
€4.15



Wilton Comfort Grip Spatula Curved 22,5cm

03-3133
€6.05



Wilton Decorator Preferred Deep Round Cake Pan Ø15x7,5cm

03-0-0035
€10.65



PME Plain Edge Tall Side Scraper

PS41
€5.85

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 400 g
- FunCakes Mix for Buttercream 400 g
- FunCakes Sugar Decorations 3D Ghosts Set/3
- FunCakes Sprinkle Medley Stylish Halloween
- FunCakes Flavour Paste of your choice
- FunCakes Food Colour Gel Lime Green
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Aqua
- FunCakes Food Colour Gel Yellow
- FunCakes Bake Release Spray
- 500 g unsalted butter
- 440 ml water
- 6 eggs (ca. 300 g)

Supplies

- FunCakes Decorating Baks 30 cm pk/10
- FunCakes Cake Carton Silver/Gold - Round - 15cm
- Wilton Decorating Tip #002 Round Carded (several needed)
- Wilton Decorating Tip #1M Open Star Carded
- Wilton Standard Adaptor/Coupler (several needed)
- 2x Wilton Decorator Preferred® Deep Round Pan Ø 15x7,5cm
- Wilton Cake Leveler 25 cm
- Wilton Basic Turntable
- Wilton Comfort Grip Spatula Curved 22,5 cm
- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- PME Plain Edge Tall Side Scraper

Step 1: Bake the Sponge Cake

Preheat the oven to 180°C (or 160°C for a convection oven) and grease the cake pans with baking spray. Prepare 400 g of FunCakes Sponge Cake Mix Deluxe according to the instructions on the package. Divide the batter between the greased cake pans and bake for 30-35 minutes until done. Turn them out onto a wire rack to cool.

Step 2: Make the Buttercream

Prepare 400 g of FunCakes Buttercream Mix as directed on the package. Add flavour paste to the buttercream for extra flavour. Set up several small bowls and add a generous tablespoon of buttercream to each. Use FunCakes Food Colour Gels to mix different colours in each bowl. Divide the remaining buttercream into two portions and colour them purple and lime green.

Step 3: Cut and crumb coat the sponge cake

Slice both sponge cakes twice using a cake saw and alternate between filling the layers with thin amounts of purple and lime green buttercream. Place a cake board between the two layers for

support. Cover the entire outside of the cake with purple buttercream. Use a spatula to apply the cream, and a side scraper and turntable to smooth the surface. Place the cake in the fridge for half an hour to set.

Step 4: Decorate the side of the cake

In the meantime, prepare piping bags with couplers and tip #002, one for each colour. Fill the piping bags with buttercream and decorate the cake with Halloween shapes such as spider webs, ghosts, stars, and candies.

Step 5: Decorate the top of the cake

Put the lime green buttercream in a piping bag fitted with tip #1M and pipe 8 neat swirls on top of the cake. Decorate half of the swirls with stylish Halloween sprinkles and place a sugar ghost on the other swirls.

Step 6: Enjoy this Neon Halloween Cake

This recipe was made possible by FunCakes