

de leukste taarten shop



Halloween Sweetbox

This creepily fun Halloween Sweetbox is made by Ivette Victoria and is perfect for your Halloween party! This box is filled with delicious Halloween cupcakes, spooky Eye Cake Pops, Spider Donuts and Creepy Cakesicles! There are enough spooktacular treats in this Halloween box! Do you also want to make this sweetbox? Keep reading.

Boodschappenlijstje



House of Marie Baking Cups Foil Black
pk/24

HM1333
€3.45



Silikomart Silicone Mould Cakesicle
Classic

GEL01
€22.25



Silikomart Sugarflex Mould Cross

SLK142
€15.15



Patisse Cookie Cutter Round set/5

P02008
€5.85

de leukste taarten shop



Patisse Cutter Donut and Bagel Ø9cm

P02035
€4.65



FMM Cutter Drip Inspired

CUTDRIP
€7.65



Patisse Dough Scraper 16cm

P10575
€5.85



Wilton Donut Pan

03-3115
€11.85



ScrapCooking Silicone Baking Mat
43,5x60cm

SC5254
€24.25



Callebaut Chocolate Callets White 1kg

CB424706
€18.55



FunCakes Deco Melts Green 250g

F25140
€4.55



FunCakes Deco Melts Black 250g

F25150
€4.55



FunCakes Mix for Buttercream 500g

F10125
€5.09



FunCakes Mix for Cupcakes 500g

F10105
€4.55



FunCakes Fondant Raven Black 250g

F20135
€2.85



Wilton Lollipop Sticks 15cm pk/35

05-0-0044
€2.85

de leukste taarten shop



PME Lollipop Sticks Wood pk/50

LS175
€2.09



Wilton Candy Mould Mini Skull

03-0-0102
€2.49



Ingredients for the Halloween Sweetbox

- FunCakes Special Edition Mix for Crunchy Caramel Cake 2x
- FunCakes Mix for Cupcakes 500g
- FunCakes Special Edition Mix for Delicious Donuts 500g
- FunCakes Special Edition Mix for Dark Choco Cake 400g 2x
- FunCakes Mix for Buttercream 500g
- Callebaut Chocolate Callets - White - 1 kg
- Callebaut Dark Mini Chocrocks 600g
- FunCakes Deco Melts - Green - 250g
- FunCakes Deco Melts - Black - 250g
- Wilton Candy Melts Bright White 340g
- PME Brush n Fine Pen Black
- PME Brush n Fine Pen Red
- FunCakes Food Pen White
- Renshaw Rolled Fondant Pro 250g - Yellow
- Renshaw Rolled Fondant Pro 250g - Poppy Red
- FunCakes Rolled Fondant Black 250g
- FunCakes Rolled Fondant White 250g
- Culpitt Sugar Decorations Mixed Blossoms pk/36
- FunCakes Sprinkle Medley Silver Chique 65g
- FunCakes Sprinkle Medley Black 65g
- FunCakes Sugar Decorations Eyes Round Set/32

Other necessities for the Halloween Sweetbox

- Scrapcooking Silicone Mould Sugar Paste Halloween
- PME Wooden Lolly Sticks pk/50



- Wilton Candy Mold Mini Skull
- Katy Sue Mould The Bat Mat
- Patisse Dough Scraper RVS 16cm
- PME Plastic Squeeze Bottles pk/2
- Wilton Lolly Sticks 15cm pk/35
- Patisse Cookie Cutter Round Set/5
- Patisse Donut & Bagel Cutter Ø9cm
- Silikomart Sugarflex Mold Cross
- FMM Drip Inspired Cutter
- Silikomart Ice Cream Mould Classic
- Wilton Foil Wrappers Red pk/50
- House of Marie Baking Cups Foil Black - pk/24
- Wilton 6-Cavity Donut Pan
- Scrapcooking Need'it Silicone Mat

Step 1: Decorating the Sweetbox

To make it seem like fake blood is dripping down the box, roll out red fondant on a silicone mat and use the drip inspired cutter, glue pieces of the fondant to the box, don't use edible glue (this is only for decoration purposes). Cover the bottom of the box with delicious crunchy rice grains to later place the Halloween treats.

Step 2: Make the Halloween Cupcakes

Prepare the FunCakes mix for Cupcakes. Mix the mix with eggs and butter in a bowl and mix the entire thing on the lowest speed for 4 minutes. Preheat the oven to 180°C (convection oven 160°C).

Use the baking cups and fill them halfway. Bake them in the oven for 18-20 minutes. After baking



them, let them cool off. Roll a mix of the black and white fondant to create a marbel effect (this is going to be our moon) use the round cutter to create the shape of the moon. Cover every cupcake with a bit of buttercream to stick the fondant on. Put every fondant circle on top of the cupcakes and press it on using your thumb to simulate the craters in the moon. Put it aside for now. Roll out a bit of the black fondant and use the bat mat to create 4 in different sizes to decorate the top of the moon. Stick them on with a bit of water.

Step 3: Make the Eyes Cake Pops

Prepare the FunCakes mix for Crunchy Caramel Cake. Mix 500g of the mix with 250g of butter, 4 eggs and 3 table spoons of water. Mix the entire batter for 4 minutes at a low speed. Preheat the oven to 160°C (convection oven 140°C) and bake the cake for 70 minutes in a cake pan in a preheated oven.

Let the cake cool down. Use the black brush n fine pen to create black lines on the lolly sticks. Mix the white candy melts with white chocolate and melt the entire thing in the oven for 30 seconds at a time, stir the deco melts inbetween until it's completely melted. Put it aside for now.

Crumble the cake and mix it with the buttercream, try not to add too much in the beginning, use one table spoon at a time until you've created a nice consistency to create the cake pops. Rol it into balls and stick the lolly sticks into the cake balls using a bit of the melted chocolate at the end of the sticks. Put this in the fridge for 15 minutes and dip the cake pops one by one into the chocolate (if the chocolate has hardened, you can put it back into the microwave for 30 seconds or keep it on a warm water bath) allow excess water to drip off before placing it in a glass to dry.

Roll out the yellow and black fondant, create a yellow circle and a black circle (make the black one a little smaller) to create the eye, stick it together using some water and use some white chocolate to stick the eye on the cake pop. Then, draw small veins around the eye using the red brush n fine pen.



Step 4: Make the Spider Donuts

Prepare the FunCakes mix for Donuts. Knead 500g of the mix with 215ml of water and 65ml vegetable oil. Roll out the dough and cut out the donuts using the donut and bagel cutter. The donuts can be prepared with a frying pan or with the oven. For the frying pan, preheat the frying pan to 180°C and bake the donuts golden yellow for 90 seconds on each side. For the oven, preheat the oven to 200°C (convection oven 180°C) and bake the donuts in a donut pan for 12 minutes.

Let the donuts cool down. At the same time, prepare the FunCakes mix for Dark Choco Cake. Mix 180g (cream)butter with 400g mix, 4 eggs and 25ml of water. Beat the entire batter for 4 minutes at a low speed. Preheat the oven to 170°C (convection oven 150°C). Bake the cake in a cake pan for 60 minutes.

Melt the black deco melts for the spider legs and the white deco melts with white chocolate to cover the donut. Let the deco melts cool down a bit. Dip about half of every donut in the white chocolate mix and let the excess chocolate drip off, put it on a baking tray and put it aside for now. Create 6 lines on every donut using the dark chocolate mix for the spider legs. Crumble the choco cake and mix it with buttercream, try not to add that much in the beginning, use one table spoon at a time until you've created a nice consistency. Roll it into balls to create the body and head of the spider. Stick them on the donut and stick two balls inbetween using some of the melted dark chocolate. Place the eyes and stick them onto the balls with some dark chocolate.

Step 5: Make the Creepy Cakesicles

Start by melting the white chocolate with the black candy melts to create a lively gray colour, put them in the microwave for 40 seconds at a time and keep stirring until it has completely melted. Prepare the FunCakes mix for Dark Choco Cake, crumble the cake and mix it with buttercream (see



the eyes cake pops recipe above)

Now we start with the cakesicles. Make sure that the silicone ice cream mould is completely clean. Use 1 or 2 table spoons of the gray melted chocolate and cover the entire bottom of the mould. Turn the chocolate around so that it's easier to spread, make sure that most of the bottom and sides are covered. Use a scraper to clean up the excess chocolate at the top of the mould. It's important to move the sticks in and out about 2 or 3 times to get a bit of chocolate in them. You don't have to stick them in all the way yet (about 3cm) because we'll do that later with the cake. Place the silicone mould in the freezer because the chocolate has to harden before we continue.

Take the silicone mould out of the freezer, now you can cover every spot with chocolate that wasn't covered well, you can use the back of a teaspoon to do this. Go around the mould and look closely for places where there isn't enough chocolate, don't forget the spots around the wooden lolly sticks. Because the first layer of chocolate is frozen, as soon as you add new chocolate it will immediately harden up, this means you don't have to put it back into the freezer but if you want to put it in the freezer do this for 1-2 minutes.

Now we're going to fill the cakesicles, add the filling to the button of the mould, starting with the wooden stick. Make sure the filling is around before filling the rest of the cakesicles. Don't leave any empty spots and carefully look if all corners are filled. Then, it's time to put the wooden sticks in the middle of the cakesicles until the mould stops. Then cover them with gray chocolate, if the chocolate is hard, put it in the microwave for 30 seconds or place it on top of a warm water bath so that it melts again and add a thin layer to the cakesicles. Use a scraper to remove the excess chocolate from the mould, also at the back. Place the cakesicles into the freezer for about 10 minutes. When you take it out of the freezer, immediately take the cakesicles out of the mould, normally you'd do this by taking them out and carefully pulling the wooden stick.

Now, we start decorating. Melt the green candy melts like we previously did with the other candy



melts. Using a wooden stick, draw a few lines to make it look like grass. Let it dry. Take a piece of the red fondant to create a small rose, roll it into a small line. Stick them with a bit of chocolate. Fill the cross mould with white candy melts, place them in the freezer for 10-15 minutes and carefully take them out of the mould. Glue them in the middle of the cakesicles using a droplet of chocolate. use a plastic squeeze bottle with black candy melts to create the ground, drip the chocolate and cover it immediately with the mini choco rocks. Let it dry. Create small crosses using white fondant and place them around the ground. Use white candy melts in the squeeze bottle to create the moon. Make a small bat using black fondant and the bat mould and stick it on the moon.

For the rest of the decorations, use the silicone mould to create the fondant ghosts, colour the eyes and mouth using the black pen. Melt white chocolate and fill the candy mould mini skull to create small chocolates. Sprinkle the black medley around the treats.

This Halloween Sweetbox was made possible by Ivette Victoria.