



Halloween Splash Cake

Make Halloween spooky with this spooky Halloween Splash Cake. This delicious cake is decorated with a colourful bow, bats and skulls. The cake is made from FunCakes Baking Mix for Sponge Cake and covered with FunCakes Sugar Paste Black. Perfect if you want to serve your guests something spooky during Halloween!

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.21



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Sugar Paste Spring Green
250 g

F20115
€2.42



FunCakes Sugar Paste Hot Pink 250 g

F20185
€2.42



FunCakes Sugar Paste Mellow Yellow
250 g

F20145
€2.42



FunCakes Sugar Paste Tiger Orange
250 g

F20250
€2.42



FunCakes Sugar Paste Sea Blue 250 g

F20130
€2.42



FunCakes Sugar Paste Raven Black 1
kg

F20530
€8.07



FunCakes Sugar Paste Royal Purple
250 g

F20200
€2.42



FunCakes Edible Glue 22 g

F54750
€1.91



FunCakes Food Colour Gel Purple 30 g

F44120
€3.02



FunCakes Food Colour Gel Orange 30 g

F44145
€3.02



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.02



FunCakes Food Colour Gel Aqua 30 g

F44190
€3.02



FunCakes Food Colour Gel Black 30 g

F44105
€3.02



FunCakes Food Pen Pink

F45525
€2.59



FunCakes Sugar Paste Decorations
Skulls Set/8

F50240
€3.49



FunCakes Choco Drip Royal Blue 180 g

F54260
€7.81



FunCakes Choco Drip Orange 180 g

F54295
€7.81



Wilton Recipe Right Non-Stick Cooling
Grid -40x25 cm

03-3136
€5.82



Wilton Comfort Grip Spatula Curved
22,5 cm

03-3133
€5.06



Culpitt Floral Wire Silver set/50 -24
gauge-

1384SIL
€6.88



FunCakes Food Pen Grape Violet

F45545
€2.59



FunCakes Food Pen Primary Set/5

F45600
€9.60



FunCakes Bake Release Spray 200ml

F54100
€4.24



FunCakes Choco Drip Spring Green 180
g

F54290
€4.60



FunCakes Flavour Paste Lemon Zest
100g

F56355
€5.01



Wilton Basic Turntable

03-3120
€9.90



Wilton Cake Pan Easy Layers -20cm-
Set/4

03-3126
€16.91



PME Flower Pics Small pk/12

FP300
€3.22

Ingredients

- FunCakes Mix for Sponge Cake Deluxe 250 gr
- FunCakes Mix for Buttercream 200 gr
- FunCakes Flavour Paste Lemon Zest
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Black
- FunCakes Food Colour Gel Aqua Blue
- FunCakes Sugar Paste Black 700 gr
- FunCakes Sugar Paste Dark Pink 200 gr
- FunCakes Sugar Paste Dark Purple 200 gr
- FunCakes Sugar Paste Yellow 200 gr
- FunCakes Sugar Paste Green 200 gr
- FunCakes Sugar Paste Orange 200 gr
- FunCakes Sugar Paste Sea Blue 200 gr
- FunCakes Choco Drip Purple
- FunCakes Choco Drip Hot Pink
- FunCakes Choco Drip Royal Blue
- FunCakes Choco Drip Yellow
- FunCakes Choco Drip Spring Green
- FunCakes Choco Drip Orange
- FunCakes Sugar Paste Decorations Skulls Set/8
- FunCakes Edible Pen Primary Colours Set/5
- FunCakes Edible Pen Purple
- FunCakes Edible Pen Pink
- FunCakes CMC - Tylo Powder
- FunCakes Bake Release Spray
- FunCakes Edible Glue
- 250 g unsalted butter
- 225 ml water
- 4 eggs (approx. 200 g)

Supplies

- Wilton 4-layerd Baking Pan Round Easy Layers 20cm
- Wilton Cooling Grid
- Wilton Wide Glide Rolling Pin
- Wilton Comfort Grip Spatula Angled 22,5 cm
- Wilton Turntable
- PME Flower Tape Black with Silver Glitter
- PME Flower Pics Small
- FMM Multi Stripe Cutter
- Cookie Cutter Bat
- Culpitt Flower Wire Silver 24 Gauge

Make the bow and the bats on wire a day in advance so it can dry well.

Step 1: Make the bow and the bats

Knead the sugar paste well with a little tylo powder and roll it out to a thickness of about 2 mm. Make strips of 2 cm wide and 12 cm long, using the FMM Multi Stripes Cutter. Stick the ends together with a little edible glue and let them dry on their sides. Cut a couple of bats out of the black sugar paste, dip the end a Culpitt Flower Wire Silver in the edible glue and gently push it through the bat and let dry flat on a piece of kitchen paper for a day. Then wrap the wire with the black tape.

Step 2: Colour the skulls

Colour the skulls as you like with the FunCakes Edible Markers, then leave to dry thoroughly.

Step 3: Bake the sponge cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with the FunCakes Bake Release Spray. Make 250g of the FunCakes Baking Mix for Sponge Cake as indicated on the package. Divide the batter into 4 portions and colour them with the black, green, orange and purple FunCakes Food Colour Gel. Place the batter into the baking pans and bake the sponge cakes for about 13-17 minutes until done. After baking, immediately dump onto a cooling rack and leave to cool.

Step 4: Make the buttercream

Make 200g of the FunCakes Mix for Buttercream with 200ml of water and finish with 250g of soft unsalted buttercream, as indicated on the package. Flavour the buttercream with the FunCakes Flavour paste Lemon Zest and colour it blue with the FunCakes Colour Gel Aqua Blue.

Step 5: Build the sponge cakes

Fill the coloured layers of sponge cakes with buttercream and stack the slices. Then spread randomly with the blue buttercream and leave to set in the fridge for an hour.

Step 6: Line the biscuit with sugar paste

Knead the black fondant well and roll it out to a thickness of 2 to 3 mm and line the cake with it. Cut away the excess fondant with a sharp knife.

Step 7: Decorate with Choco Drip

Melt all the colours of FunCakes Choco Drip as indicated on the package, in the microwave. Pour small bits into several bowls and, using a spatula, splash the choco drip against the cake. Then leave to set in the fridge for a while, until the choco drip has hardened.

Step 8: Decorate the Halloween cake

Put a bit of buttercream on the cake and push a few loops of the bow into this. Pipe a little buttercream in the middle of the loops and again, push a few loops in here until you have a nice full bow.

Stick the PME Flower Pics into the cake and put the bats on wire in there. You can push a bit of fondant in there for firmness, if necessary. Finally, stick the coloured skulls on the cake with a little choco drip.

Step 9: Enjoy this spooky Halloween cake!

This recipe was made possible by FunCakes.