

de leukste taarten shop



Creepy Spooky Cake

Surprise your family and friends at the most scary party of the year with this cute cake! The FunCakes recipe for this fun Halloween cake is easy to follow and gives a quick and creepy result.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500g

F10100
€3.96



FunCakes Food Colour Gel Leaf Green
30g

F44130
€3.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



Wilton Cake Leveler 25cm

02-0-0129
€4.15

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Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€7.05



PME Deep Round Cake Pan Ø25x7,5cm

RND103
€18.35



Ingredients

- FunCakes Edible Dye Gel Leaf Green 30 grams
- FunCakes Bake Release Spray 200 ml
- Wilton Candy Eyes 56 grams
- 5 eggs (approx. 250 grams)
- 500 grams unsalted butter
- 400 ml water
- 90 ml water

Supplies

- Wilton Recipe Right Non-Stick Cooling Grid 40x25 cm
- Wilton Disposable Syringe Bags 40cm, pk/12
- PME Pie Saw 30cm
- PME Deep Round Baking Tray Ø 25 x 7.5cm

Step 1: Mix 400 grams of mix for buttercream

Mix 400 grams of mix for buttercream with 400ml of water and let this mixture set for at least 1 hour at room temperature.

Step 2: Mix the ingredients in a bowl

Preheat the oven to 180°C (hot air oven 160°C). Process the ingredients at room temperature. Mix the mixture, eggs and 90 ml water in a bowl. Beat on high for 7-8 minutes, then on low speed for 2-3 minutes. Fill a greased baking pan (1/2 to 2/3 full) and bake the cake for 35-40 minutes until done. Do not open oven in between! The cake is ready when it feels springy to the touch. Remove from the



baking tin immediately after baking and let it dry out on a wire rack.

Step 3: Mix 500 g unsalted (cream) butter

Beat 500 grams of unsalted (creamed) butter for about 5 minutes. Add the mixture for buttercream to the butter in portions, mixing completely each time before adding the next portion. Add the whipped cream flavoring and mix until smooth (about 10 minutes). Divide the cream into three portions and color each portion in a different color.

Step 4: Position the piping nozzles and fill the piping bags

Place the nozzles in the piping bags and fill each with a different color of cream. Using the cake cutter, cut the cake three times. Fill the bottom layer with purple cream, pipe dots on the outer edge and fill the rest of the layer with cream in a spiral. Place the second layer of cake on top and fill it with orange cream. Then spray the third layer with green cream with dots on the outside again. Place the top slice of cake on top.

Pipe different sizes of dots (high and low) here and there on top of the cake. Press into the caps the eyes. Put the cake in the refrigerator until use.

Made possible by FunCakes.