



Little Halloween Cakes Baking Package

In this baking package you will find the baking supplies for making little Halloween cakes! With the silicone baking mold, baking mix for cupcakes, mix for buttercream, nonpareils and four colors of deco melts you can make the best Halloween treat! Click on 'Add to cart' to add the products to your shopping cart.

Boodschappenlijstje



FunCakes Deco Melts -Green- 250g

F25140
€4.45



FunCakes Deco Melts -Purple- 250g

F25145
€4.45



FunCakes Deco Melts -Black- 250g

F25150
€4.45



FunCakes Deco Melts -Orange- 250g

F25120
€4.45



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Nonpareils Halloween 80 g

F51625
€2.65



Wilton Silicone Mould Jack-O-Lantern

03-0-0122
€11.85

Content Halloween Cupcakes Baking Kit

- Wilton Silicone Mold Jack-O-Lantern
- FunCakes baking mix for Cupcakes 500g
- FunCakes mix for Buttercream 500g
- FunCakes Nonpareils Halloween
- FunCakes Deco Melts Black
- FunCakes Deco Melts Orange
- FunCakes Deco Melts Purple
- FunCakes Deco Melts Green

Supplies to add yourself:

- 400 g unsalted butter
- 5 eggs (approx. 250 g)
- 25ml water
- Optional: FunCakes Flavor paste of your choice
- Piping bags
- Cooking spray
- [Rectangular cake mold 20cm](#)
- Brush

Step 1: Bake the cake*

Preheat the oven to 180°C (fan oven 160°C). Mix 500 grams of FunCakes mix for Cupcakes, 250 grams of butter and the eggs on low speed for 4 minutes to a smooth batter. Grease the rectangular cake tin with baking spray and bake the cake for about 55-65 minutes. Let the cake cool using a cooling rack.

*Note: the cake tin is not included in the baking package. Most people have such a cake mold at home. If not, you can also order [this cake tin](#).

Step 2: Making Buttercream

Process the ingredients at room temperature. Mix 125 gram FunCakes mix for Buttercream with 125 ml water, beat the mixture with a whisk. Beat 150 grams of butter until creamy in about 5 minutes. Add the mixture in parts to the butter, mixing completely before adding the next part. Mix it all into a smooth cream (about 10 minutes). You can give the buttercream flavor with a flavoring.

Step 3: Fill the Halloween mold with deco melts

Melt some black FunCakes Deco Melts in the microwave according to the instructions on the package and put this in a piping bag. Fill the eyes, nose and mouth of the mold with black Deco Melts and let it set in the fridge for 10 minutes.

Melt the other colors of Deco Melts separately in the microwave according to the instructions on the package and spread a layer in the mold with a brush and let this set again for 10-15 minutes in the refrigerator. Repeat this one more time and if necessary a third time for a firm shell.

Step 4: Fill with cake

Put some buttercream in a piping bag and cut off a tip. Cut the cake into slices and cut them to the size of the Halloween mold. Place a slice of cake in the mold and pipe a layer of buttercream on it. Make sure it doesn't extend above the edge. Place in the fridge for half an hour to allow the buttercream to set.

Step 5: Cover the cakes with deco melts

Top the top of the cakes with melted Deco Melts and smooth with a spatula. Let this set again in the fridge. Then carefully press it out of the mold. Repeat all these steps with all Deco Melts colours.

Step 6: Decorate With Musket Seeds

Melt some black Deco Melts according to the instructions on the package and spread this along the sides with a brush and immediately pass it through the Halloween nonpareils. Then put them back in the fridge for 5 to 10 minutes.

This recipe is made possible by FunCakes. The photo with the baking package is for inspiration.