



Spider's Web Cake

Want to scare everyone on Halloween? Make this impressive Spider's Web Cake! Frighteningly delicious to snack on, during a Halloween party.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe 500g
F10100
€3.96



FunCakes Mix for Buttercream 500g
F10125
€4.07



FunCakes Sugar Paste Raven Black 250g
F20135
€2.85



FunCakes Sugar Paste Pastel Lilac 250g
F20125
€2.85



FunCakes Flavour Paste Raspberry 120g
F56240
€5.89



FunCakes Nonpareils Red 80g
F51540
€2.65



FunCakes Edible Glue 22g
F54750
€2.25



Wilton Basic Turntable
03-3120
€11.65



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



Wilton Decorator Preferred Spatula Angled 32,5cm
02-0-0180
€9.69



Wilton Cake Leveler 25cm
02-0-0129
€4.15



PME Plain Edge Tall Side Scraper
PS41
€5.49

Ingredients

- FunCakes Mix for Biscuit Deluxe 400 g
- FunCakes Mix for Buttercream 300 g
- FunCakes Fondant Pastel Lilac 800 g
- FunCakes Fondant Black 100 g
- FunCakes Bake Release Spray
- FunCakes Musket Seed Red
- FunCakes CMC - Tylo Powder
- FunCakes Flavouring paste Raspberry
- FunCakes Edible Glue
- 375 g unsalted butter
- 340 ml water
- 6 eggs (approx. 300 g)
- Large bbq marshmallows
- Jam of your choice

Supplies

- FunCakes Cake Cartons Silver/Gold - Round - 15cm pk/3
- Wilton Decorator Preferred® Deep Baking Mould Round Ø 20x7,5cm
- Wilton Decorator Preferred® Deep Baking Mould Round Ø 15x7,5cm
- Wilton rolling stick 50cm
- Wilton Cake Saw 25cm
- Wilton cooling rack
- Wilton Basic Turntable for Cakes
- Wilton Decorator Preferred Spatula with Angle
- Wilton Plastic Dowel Sticks set/4
- PME Long Plastic Scraper
- Plastic Gloves

Start making the spiders on time, about two days in advance.

Step 1: Make the spiders

Knead the black fondant smoothly with a pinch of FunCakes Tylo Powder and use this to make two large spiders. Use red musket seeds for the eyes. Stick the spider together with some edible glue and leave to dry thoroughly for two days.

Step 2: Bake the bescuit

Preheat the oven to 180°C (hot-air oven 160°C). Prepare 400 g FunCakes Mix for Biscuit Deluxe according to the instructions on the package. Grease the baking pans with baking spray and divide the batter between the two baking pans. Bake the biscuits for about 30-35 minutes until cooked and immediately after baking, dump the bescuit onto a cake rack and leave to cool.

Step 3: Prepare the buttercream and season to taste

Prepare 300 g FunCakes Mix for Buttercream according to the instructions on the package and

season with the flavouring paste until satisfied.

Step 4: Fill in the biscuit with jam and buttercream

Cut the biscuit both twice with the cake cutter. Fill with jam of your choice and buttercream. Coat the cakes all around with a thin layer of buttercream, leave to set in the fridge for half an hour and line the cakes with the lilac fondant. Stack the cakes on top of each other with a cut-to-size gold/silver cardboard and dowels.

Step 5: Make the spider webs with marshmallows

Put some large marshmallows in a microwave-safe bowl and melt them for about 30 seconds until melted. Stir well for a moment. Put on the plastic gloves and take a ball of marshmallows between your hands. Pull your hands apart a few times so that 'threads' form. Fold these 'threads' around the cake, repeat until you are satisfied.

Finish the cake with the large spiders.

Made possible by FunCakes.