



Q89317

Wedding-themed Halloween cake

Method:

Fill two cake bases with any filling you like. Then cover the cake with white sugarpaste; use a rolling pin mat and a marble rolling pin.

For a rustic look, paint the sugarpaste cover with black powdered food colouring.

Shape the skulls and bones with white sugarpaste and a silicone mould, or make them free-hand. Knead CMC powder into the sugarpaste before you begin in order to help the figures dry faster and last longer. Brush shading effects onto the skulls and bones with black powdered food colouring.

Attach the pieces to the cake with edible glue. The top of the cake has two chocolate hands. These are cast with alginate powder. When the alginate paste comes into contact with the warm chocolate, it will melt a little bit, so the surface will not be completely smooth.

For our Halloween theme, this is perfect.

Next, make rings for the hands using sugarpaste brushed with gold powder. Attach the rings with edible glue.

Apply a little red gel food colouring, letting it run down the fingers.

Make the branches around the chocolate hands by dipping grapevine branches in dark chocolate dyed with black powdered food colouring.

Then make the buttercream and dye it red with gel food colouring.

Attach the hands and branches to the cream on the cake.

Make little roses with our rose punch and arrange them around the chocolate hands.