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How to make a cauldron cake

I absolutely LOVE Halloween. Growing up in Canada, it was so great and it makes me very happy to see it gain popularity with every year here in the UK! This Cauldron is also one of my favorite cakes I've ever made. It makes me very happy to look and I'm thinking of recreating it again this year too! If you fancy recreating this design, follow my instructions below. I used my chocolate madeira cake and chocolate buttercream recipe but feel free to use any flavor you like! I recommend using a strong and stable cake suitable for carving, which is what a madeira is perfect for. Models and decorations on top of the cake can be made ahead of time. Use the model paste for stability and keep in a cake box or other container that the air can get to (not in a sealed container, otherwise they can melt). For more on this kind of freeze, check out my blog post here. After baking and decorating, this cake will last 4-5 days. Be sure to properly crumb the coat so that no air can get into the cake and make it dry. You can read more about my cake timeline here. The device can be purchased from Iced Jems. Equipment 7 round deep round thin cake card 10 round drum 1kg black sugar 500g brown sugar Sugarflair paste model; Tangeries, Poppy Red, Melon, Green Party, Ice Blue, Dark Brown Paintbrush Edging Large Glue Rolling Battery Icing Sharp Knives Serrated Knives Gear Leveled Pipe Gel Cutting Double-Sided Adhesive Tape 1/2 Ball Molding Impressive Wood Tool Mat For Your Favorite Bake Cake In a 7-Ring Tin. It needs to be a deep cake 4. Level the cake and engrave a dent around the top edge with a sharp knife to make 'cauldron shape'. Also, etch a well into the top of your cake so we can 'fill' the cauldron. This well does not need to be very deep, it's just to create an effect. Divide and fill your cake with your desired buttercream or ganache and secure your cake to thin tables using buttercream. Prepare the cake with a light coating with buttercream or ganache. Before rolling out your black sugarpaste, acrobast until it is a workable consistency. If the sugarpaste sticks or your hands are very warm, sprinkle lightly with cornflour. Light dust your smooth working surface also to prevent it from sticking. Roll out your sugarpaste to a 1/4 of an inch thickness. If it helps, you can use 3 creams that are perfect for this. To keep the line glued, lift and move it around like your roll. Add cornflour if necessary. Gently lift the icing on the rolling pin to move and lower it onto your gear. Be careful to gently smooth the sugarpaste into the well you created at the top around the edges of the top of your cauldron. Start in the middle of the top of the cake, gently rub the sugar powder onto the cake. Start on one side and by gently lifting any Out and lift down your gear, you can make sure to paste the sugar all the way around. If an air bubble appears, use a scribe to gently pop the bubble and smooth the air out. Use a knife to mark the sugar paste at the base of the cake and cut the excess using a palette knife or sharp knife. Leave the freeze to set overnight. Repeat the freezing process for your 10 drums. Once the sugarpaste has set for both, secure the cake into the drum using a little royal icing. For the orthongs Can make eyeballs, roll a ball of white pattern paste and dust with cornflour. Push into a 1/2 ball mold until the bottom is flat. Touch the eyeball out and let it dry. Once dry cut out a circle of eye color, a smaller circle of black and a small white circle. Layer this using a little edible glue to complete the eye and leave to set. For the tentacles, color some orange paste patterns and roll into a smooth round ball. From there, roll it into sausage with a tapered head. Bend into a wavy shape and leave to dry on the foam. After drying, roll the small balls glued to the yellow pattern and dent with a ball tool to create 'suckers'. Glue them to one side of the tentacles. For the bubbles, roll the small balls glued to the green pattern and leave to dry. For the fire, clam together glue the red, orange and yellow patterns until the colors start mixing but stop before they mix completely. This will give you a marble effect. Roll out this three-color icing and use a cutting wheel, cutting out wavy flames. Glue them to the bottom of your cauldron and bend in wavy shapes. Leave to dry. For the wood, roll out the brown sugarpaste and texture with an impressive wooden mat. Then, using a cutting wheel, cut out the rectanage of the wood. Glue them to the table underneath the fire. For color filling cauldrons to pipe gel with a paste color of your choice, I used green for mucus! Then fill the well you made with pipe gel. I've also dripped it down to one side and onto the board. Once all your decorations have dried, you can fill your cauldron as desired. You can also glue the bubbles to the side of the cauldron using a little edible glue. Add the message and ribbon as desired. Check out my other Halloween-inspired recipes and tutorials here. Try and let me know how you get on facebook or Twitter or Instagram. If you want to turn your baking hobby into a career, check out my book Cakes, Bakes & Business for everything you need to know about run a successful baking business, including prices, marketing, insurance and more! Happy Halloween and happy baking! Britt xo Subscribe here to my newsletter! Designed Clockwork Moggy We use cookies to ensure that we provide you with the best experience on our website. If you continue to use this site, we will assume that you are satisfied with it. OkPrivacy policy filed under: Cake on October 19, 2018 This Article Cakes are a lot easier than you would think and seriously perfect for Halloween! I'll teach you all my tips and tricks on how to get the most AMAZING tasting cake you'll ever try as well as how to create fun buttercream skeleton hands clutching the sides of the cauldron. Cauldron Cake with Buttercream Skeleton Hands I was a bit shocked at how easy this cake came together. It's simply a 4-layer cake with dark frosted chocolate and some seriously fun neon green vanilla pudding. (I call it green mucus!) But the best part? The skeleton hand clutches the sides of the cake. I must admit I was quite anxious to make those hands as I've only ever seen them made on fondant or chocolate, but this couldn't be easier. Granted, they are an extremely simple version, but one that any level baker can do! One aspect that makes this cake easy is the use of good quality products like McCormick extracts and food colors. I love how these products help me and inspire me to make the best tasting cakes as well as original cake designs! How to create a Cauldron cake (video below) To make cauldron shape I simply carved a little around the edge of the cake. You can't screw this up, I promise. Basically, it is just removing the top edges as well as the bottom edge to achieve a bowl shape. If your carving skills are not perfect and I do not!) You can always fill any low point with extra frosting. Or simply leave as-is... I think a rustic cauldron adds to the charm of this cake! You can also bake your cake in a special round pan making round cake. When testing this method, I found the cake too round, so chose minimal carving. Once the cake is carved, cover it with a generous coat of dark chocolate buttercream. I chose not to make a crumbly jacket and the last jacket. Black buttercream will cover any crumbs and I really love the rustic look. After covering the cake, I applied the skeleton hand (instructions below) and then added the rim around the top of the cake. To do that just put your remaining black buttercream in a pastry bag equipped with a #808 (large open round tip) and start the tube around the edges. This works best when the cake is on a spinning cake stand. Slowly rotate the cake as pressure is applied to the pastry bag. Go around the whole cake and then swipe your head at the end. If you don't like what it looks like or have any air bubbles, just remove the frosting and start over. Your last step is to fill your head with green mucus! (instructions below) Buttercream Skeleton Hands Make these bone fingers are pretty darn easy. You need about 2 cups white butter. I decided to add a little black frosting to the outside of my pipe bag for a grey effect on the fingers, but that's absolutely optional. You can see some fingers are completely white and some have more prominent black lines, and both seem Work. I added frosting to a bag of pastries equipped #808 large open round top from Ateco. (I used the same tip for the rim of the cauldron.) After the cake was covered with dark chocolate buttercream, I started the pipe. For the thumb, start at the bottom of the cake and apply pressure to the pipe bag. Slowly move up and release some pressure, then pause and apply more pressure again, then move up and release. The moment when I applied pressure was when I created the knuckle part of the hand. The same ion applies to all fingers, you just want to pay attention to the length of each finger. The middle finger is the longest and the pinky is the shortest. A few tips for buttercream skeleton hands: Practice first! I grabbed a large bowl and tube on the side until I felt comfortable with the pressure and released the method. Scrape all the frosting off and reuse it when you are ready to pipe directly on the cake. Use a toothpick to track a guide for hand positioning. Frosting can be tube right on top so no one can know! Don't worry about perfection! These are not meant to look exactly like a skeleton hand, they are meant to give the impression. If you want to change things up, feel free to add almond nails or make green hands to match the mucus in the cauldron! How to make edible mucus This is probably my favorite part of this cake! Neon green mucus is only two components; vanilla pudding and McCormick Neon food coloring. (Which you can find at most grocery stores or on Amazon.) How simple is that? And SO FUN! You can use as much or as little food color as you want, but I ended up adding about 1 teaspoon. All I can think of as I made it was double, double, toil and trouble. ☹ added about 1 cup of pudding to the top because I wanted to make sure it all didn't spill down when I cut into the cake. However, you can easily add much more! If you want to add green mucus pudding, I recommend carving out a little head so that a little 'cake bowl' can keep it all in. My kids love getting to eat more neon green pudding I've left on. You can also save more green slime and serve more with each individual piece. To add pudding to the cake (this is your last step!) just grab the pudding spoon and start filling around the outer rim of the cauldron. Continue until the top is covered. How and when to serve a Cauldron cake I recommend serving it immediately after assembly. I've noticed that black food coloring bleeds a little into the pudding and it sits. My friend that it's a really cool effect, but if you want to avoid it try to serve immediately. The first time I made this cake I chilled for about 12 hours before serving. The cake holds up beautifully but there is slight bleeding into the pudding. The the time we cut into it immediately after assembly and I couldn't have been more thrilled with how beautiful it all holds together. The secret to that perfection? Make sure your cake layers are very chilled when assembling cakes! Tips for black buttercream My favorite secret tip for black buttercream is to start with a chocolate frosting base. Everyone loves to frost chocolate! My next favorite tip is to let your frosting sit (covered) for about an hour after you make it. After adding a teaspoon mccormick colored black food frosting will appear to be a dark gray. But an hour later it was a deep black glory! (To make things easier on the day of the cake assembly, you can even make frosting a day ago.) How does a Cauldron cake taste? OH MY WORD it's SO GOOD!!! After we tried to bite first my friend and I immediately told each other ... We need to make more cakes with pudding! The cream vanilla pudding combined with rich chocolate cake and the perfect chocolate frosting is one of the best cake combinations I've ever had. It's almost beyond the delicious way this cake is!!! I double the chocolate cake recipe above to make 4 layers for this cake. 1 3/4 cups (210g) versatile flour 2 tsp McCormick Pure Vanilla Extract 2 extremely large eggs at room temperature 1/2 cup (112g) vegetable oil 1 cup (240g) butter (room temperature) 1 tsp. kosher salt 1 tsp. baking powder 2 tsp. baking soda 3/4 cup (90g) unsalted cocoa powder 2 cups (400g) granded sugar 1 cup (237g) freshly brewed coffee 1 1/2 cups (340g) butter, at room temperature 4 cups (500g) sugar confectionery 3/4 cup (94g) cocoa powder, can also use dark cocoa 4 tbsp (60ml) heavy whipp cream 2 tsp (10ml) McCormick Pure Vanilla Extract pinch table salt 1 tsp (5-10ml) McCormick Black Food Color 1 package vanilla instant pudding, prepared according to the package instructions 4 drops McCormick Neon Food Color 2 cups vanilla buttercream (click for recipe) Sift flour, sugar, cocoa, baking soda, baking powder , and salt in a bowl and mix until combined. In another bowl, combine the butter, oil, eggs and vanilla. With the mixer at low speed, slowly add the wet ingredients to the dry. With the mixer still on low, add the coffee and stir just to combine, scraping the bottom of the bowl with a rubber spoon. Pour the dough into two pans prepared round 8 inches and bake for 30 to 40 minutes at 350°F, until the cake checker or toothpick appears mostly clean (not wet). Cool in the pan for 30 minutes, then turn them out on a cooling rack and cool completely. In the bowl of an electric stand mixer is equipped with whisk attachment, butter whisk and sugar on medium high speed until very pale and fluffy or about five minutes. Be sure to stop at least once and scrape the bowl. With the mixer off, add to the dark cocoa powder, vanilla and salt. mixer at a low level and and about 30 seconds. One tablespoon at a time add to the heavy cream. Once all the creams have been added and the mixture is mostly combined, turn off the mixer and scrape down the sides of the bowl. Add to 1 teaspoon of black food coloring. Now turn the mixer up medium high to high and beat for 3-5 minutes or until the mixture is lighter and smoother. Follow the instructions on the pudding box, adding lime extract and food color to the mixture as you blend the ingredients. Cover the mixture and place it in the fridge for at least an hour, or until you are ready to use it. I love creating this Cauldron with McCormick. Thank you so much for supporting the brands that support this blog. I'm just working with the best, and I'm

grateful that McCormick is willing to work with me! Use your #YouAreBaker post a photo of your recipes and make sure to follow @IAmBaker Instagram! Amanda Rettke is the author of I Am Baker, and bestselling author of Surprise Inside Cakes: Amazing Cakes for Every Occasion - With a Little Something Extra Inside.Over throughout her more than 15-year blogging adventure, she has been introduced and collaborated with Food Network, New York Times, LA Times, Country Living Magazine, People Magazine, Epicurious, Brides, Romantic Homes, Life:Beautiful, Publishers Weekly, The Daily Mail, Star Tribune, The Globe and Mail, DailyCandy, YumSugar, The Knot, The Kitchn, and Parade, to name a few. Few.

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