



MATERIALS

- Roberts Confectionery Halloween Chocolate Mould
- 300g pkt Roberts Confectionery White Chocolate Melts
- 1/8 tsp Roberts Confectionery Black Powder Dye
- 1/2 tsp Roberts Confectionery White Powder Dye
- 1/2 tsp Roberts Confectionery Orange Powder Dye
- 2 x Fine Tip Paint Brush

CUPCAKES

- 12 Vanilla Cupcakes
- Roberts Confectionery Orange Foil Cupcake Papers
- Roberts Confectionery Boysenberry Flavour Colour (optional)
- Purple Food Colouring
- Buttercream Frosting

STEP 1

Melt white chocolate using your preferred method on the back of the packet. Pour 100g of melted chocolate into a small bowl. Sprinkle with White Powder Dye to give a bright, white colour. Paint the ghost mould using fine tip paint brush. Place the mould into the fridge to set.

STEP 2

Pour 50g of melted white chocolate into a small bowl. Colour with Black Powder Dye.

STEP 3

Use the back of a teaspoon to mix into a paste.

STEP 4

Paint the black chocolate into the word "Boo". Return to the fridge to set.

STEP 5

Colour the remaining white chocolate with Orange Powder Dye. Spoon a small amount of orange chocolate into the mould. DO NOT fill the mould all the way to the top. Tap the mould gently on the bench to remove any air bubbles. Place into the fridge to set for 15 minutes.

STEP 6

Place a piece of paper towel on the bench. Tip the chocolate mould upside down and tap gently on the bench. This will pop the chocolates from the mould.

STEP 7

Add a few drops of Roberts Confectionery Boysenberry Flavoured Food Colouring and Purple Food Colour to your buttercream frosting.

STEP 8

Pipe a generous amount onto each cupcake. Place the Chocolate Ghost Toppers on the cupcake at a slight angle. Happy Halloween!

TIP

Turn these toppers into Halloween Chocolates by filling the mould all the way to the top!