

## Plan your Day

We like to help you plan your timeline, as it is important to know how long things take.

The ghost meringues take the longest, due to the low temperature bake time. You want to schedule them, so you can work on other parts of the project whilst they bake. Alternatively, you can make the ghost meringues the day before and store them in an airtight container. We recommend the following timeline, which means you can follow the step by steps at a leisurely pace.

Morning	Bake your cake, so it has time to cool before decorating. Once baked, turn the oven down, ready for the meringues.
Morning	Get working on your meringue ghosts.
Early Afternoon	Make your icing, ice your cake & decorate with sprinkles.
Afternoon	Pipe on your ghost faces & make the drip. Spread on the ganache drip & decorate with ghosts.

We have designed some templates to help you create the alternative decorating ideas featured on the cover sleeve. Visit our recipe page at [www.ediblecraft.com.au](http://www.ediblecraft.com.au)

You can learn how to pipe a perfect chocolate spider web and create melt in your mouth chocolate ghosts. They will also make great toppers for cupcakes. If you want to make additional projects, all of our Roberts ingredients used in these recipes, can be purchased separately.

## Gather your Supplies

So you have everything handy, and are ready to go, gather your supplies first. In addition to the *items included in the kit*, you will need the following from your pantry staples:

- ☞ 3 Large Eggs
- ☞ 1/3 Cup Vegetable Oil
- ☞ 200g Unsalted Butter (softened)
- ☞ 2 tbsp (40ml) Thickened Cream
- ☞ 1 tbsp Milk (can also use water)

Notes:

5" Cake Tins – If you don't have this size available, you could make as a 2 layer 6 inch Cake, 1 layer 7 inch cake, or 12 cupcakes (cases purchased separately).

These items are used throughout:

- ☞ Baking trays lined with baking paper
- ☞ Three 5 Inch Round Cake Tins (see notes)
- ☞ Electric Mixer 1000W with Whisk & Paddle Attachment
- ☞ Measuring Cups
- ☞ Microwave suitable bowls
- ☞ Small & Large Mixing Bowl
- ☞ Spoons & Spatulas

## Bake your 3 Layer Vanilla Cake

Use this Checklist to gather your supplies before you start

- ✓ **420g Vanilla Cake Mix Sachet**
- ✓ 3 Large Eggs
- ✓ 1/3 cup Vegetable Oil
- ✓ 2/3 cup Water
- ✓ Three x 5 inch Cake Tins lined with baking paper
- ✓ Large Mixing Bowl
- ✓ Spatula

1. Pre heat oven to 150 °C Fan Forced setting.
2. Sift the **Vanilla Cake Mix Sachet** into a large mixing bowl and add the wet ingredients.
3. Using a spatula, hand mix the batter until it is combined and smooth.
4. Divide the cake batter evenly between the tins. Approximately 240g per tin.
5. Bake on the lowest shelf in the oven, for 25-30 minutes or until a skewer inserted into the centre of the cake comes out clean.
6. Remove from oven & allow cakes to cool completely in their tins, before decorating.

Alternative Bake Times:

**Cupcakes:** Makes 12 – 14  
**Oven Temp:** 160°C Fan forced  
**Bake:** 18 – 20 min

Two Layer 6" Cake  
**Batter:** 360g Batter each tin  
**Oven Temp:** 150°C Fan forced  
**Bake:** 35min

One Layer 7" Cake  
**Oven Temp:** 150°C Fan forced  
**Bake:** 40 – 50min

## Make your Meringue Ghosts

Use this Checklist to gather your supplies before you start

- ✓ **200g Meringue Mix Sachet**
- ✓ **Piping Bag**
- ✓ 1/3 Cup Water
- ✓ Spatula
- ✓ Electric Mixer with Whisk Attachment
- ✓ Baking trays lined with baking paper

1. Pre heat oven to 75 – 85 °C Fan forced setting.
2. Combine the water and **Meringue Mix Sachet** in the bowl of an electric mixer, using a spatula. Once combined, fit the mixer with a whisk attachment.
3. Mix on **low speed for 1 minute**. Then mix **on high speed for 8 minutes** until stiff peaks form.
4. Spoon into the piping bag and when you are ready to start piping, cut a 2 cm hole across the tip of the bag.
5. Pipe meringue Ghosts onto the baking trays, leaving a 2cm gap between each. The recipe will make lots of meringues, so you will have enough to decorate your cake and extra to serve as ghostly treats.
6. Bake for 120 – 150 minutes or until meringues are completely dry. Remove from the oven, & cool completely before storing in an airtight container.

## Mix & Colour Your Icing

Use this Checklist to gather your supplies before you start

- ✓ **350g Icing Mix Sachet**
- ✓ **Orange Powder Colour Sachet**
- ✓ 200g Unsalted Butter – softened
- ✓ 1 tbsp. Milk or Water
- ✓ 1 Small Mixing Bowl
- ✓ Teaspoon
- ✓ Electric Mixer with Paddle Attachment

1. Using the electric mixer, beat the unsalted butter until pale white and creamy (approx. 5-8 minutes).
3. Add the **Icing Mix Sachet** to the beaten butter and mix on low speed until combined. Add milk (or water) and mix again.
4. Scrape down the sides and base of the bowl.
5. Take out two teaspoons of the prepared icing, place into a small bowl and add the **Orange Powder Colour Sachet**. Using the back of the teaspoon mix into a smooth paste.
6. Add the Orange paste back into the prepared icing and mix on high until the colour is evenly dispersed.

## Ice & Decorate

Use this Checklist to gather your supplies before you start

- ✓ **Halloween Joker Sprinkle Mix Sachet**
- ✓ Orange buttercream icing (made earlier)
- ✓ Cooked and cooled cakes
- ✓ Spatula

1. If required, trim the top of each cake to create an even surface, suitable for stacking your layers.
2. Place the first cake layer onto your serving plate.
3. Spread a layer of icing on top, place the second cake layer on top and ice, then place on the 3rd layer, cut side facing down.
4. Completely cover the sides of the cake with Icing, leaving the top which will be iced with the Ganache drip. (you will make that next).
5. Sprinkle the **Halloween Joker Sprinkle Mix** around the base of the cake. Place in the fridge for 30 minutes or until the icing has firmed.

## Decorating your Ghost Faces

Melt 10 Melting Buttons (30g) in a small microwave safe bowl, on a 50% setting for 10 seconds at a time. Stirring between bursts until melted. Using a toothpick, dot the melted chocolate onto each ghost to create their faces. Allow to set.

## Chocolate Ganache Drip

Use this Checklist to gather your supplies before you start

- ✓ **Remaining Dark Melting Buttons (70g)**
- ✓ 2 tbsp. (40ml) Thickened Cream
- ✓ Microwave suitable bowl
- ✓ Hand Whisk
- ✓ Teaspoon

1. Using a microwave, bring the cream to the boil, then remove and add the **Dark Melting Buttons**.
2. Whisk until the buttons have melted and the ganache is silky and smooth. If required, place back into the microwave on a 50% setting, in 10 second bursts to melt any remaining buttons. Allow to cool before decorating the cake.
3. Using a teaspoon, drip varied amounts of Ganache down the sides of the cake to create the desired effect.
4. Spread the remaining Ganache to cover the top of the cake.
5. Allow Ganache to set before topping with Meringue ghosts.