

GHOSTLY GOOD

CUPCAKE TOPPERS

INGREDIENTS + MATERIALS

For the Ghostly Good Toppers

- 1 x Mould 82 - Halloween Chocolate Mould
- 1 x 300g White Melting Buttons
- 1 x 1g Black Powder Dye
- 1 x 1g Orange Powder Dye

For the Cupcakes

- 12 x Vanilla Cupcakes baked into Orange Foil Cases
- Swiss Meringue Buttercream coloured purple
- Sprinkles (optional addition)



METHOD

- Melt white chocolate using your preferred method on the back of the packet.
- Paint the ghost only section of the mould using a fine tip paint brush and place the mould into the fridge to set
- Put approx 50g of the melted chocolate into another small bowl and a small amount of the black powder dye. Using the back of a spoon to mix into a paste first, then add it into the remainder of the melted chocolate
- Pain the BOO section of the mould and return to the fridge to set.
- Colour the remaining melts with the Orange Powder dye, following the step you did for the Black. Fill in the rest of the mould ensuring you cover the White and Black sections. Return to the fridge to fully set.
- Tip out the finished pieces, and place onto of your baked and decorated cupcakes.

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