

Halloween Party



My children adore Halloween, they like wearing scary costumes, go from house to house, knock on the doors and ask for sweets. Of course I prepare something for Halloween, too and this time I want to share this nice Halloween cake with you.

INGREDIENTS FOR THE BISCUIT :

(use a 250 ml. cup)

4 eggs (L)

2 packages of vanilla sugar

1 cup of sugar

$\frac{1}{2}$ cup of mineral water

$\frac{1}{2}$ cup of oil

1 $\frac{1}{2}$ cup of flour

1 package of baking flour

10 g . of cocoa

100 g . of ground almonds

Black food colouring in powder (if wished)

Butter for coating the baking tin

FOR THE FILLING :

600 ml . of cream

750 g . of white chocolate

1 cream fix

150 g . of pistachios

green food colouring (if wished)

FOR DECORATION :

100 g . of Oreo biscuits

fondant – white, orange, brown, green

black food colouring (paste)

3 – 5 biscuits (if wished)

PREPARATION OF THE FILLING :

1 . chop pistachios in the blender, as fine as possible ...

2 . put the cream into a pot and let it boil, then turn the cooker off and add chocolate, stir till the chocolate melts completely ...

3 . when chocolate is melted, add ground pistachios and put the filling into the fridge over night ...

4 . the following day mix the filling well and add green colour and cream fix, mix till everything gets homogenous ...

PREPARATION OF BISCUITS :

1 . heat the oven to 180 degrees ...

2 . cover the bottom of the tin (diameter 26) with parchment paper and coat the edges with butter ...

3 . mix eggs, sugar and vanilla sugar to make a nice cream and add mineral water and oil and go on mixing for 2 – 3 minutes ...

4 . add black colour and mix just to enable the colour to get homogenous with the mixture ...

5 . sift the flour , cocoa and baking powder, and add ground almonds and then mix with light circular motion to enable the mixture to get homogenous ...

6 . pour the biscuit into a rectangular baking tin (or into a round one) and bake it for some 40 – 45 minutes (it depends on your oven)

7 . leave the baked biscuit in the tin for 10 minutes, then take it out and let it cool completely ...

FILLING AND DECORATING THE CAKE :

1 . cut the cooled biscuit 2 times, so you get three thin layers ...

2 . put a round piping tip on the decorating bag and pour the filling in ...

3 . pipe larger meringues so that they slightly go over the boarder of the biscuit ...

4 . squeeze some filling in the middle and smooth it , then put another layer and cream on it and do the same with the third layer ...

5 . the last layer covered with cream must be uneven (make hollows with a spatula or spoon) , chop Oreo biscuits in the blender and sprinkle them on the surface of the cake ...

6 . at the end decorate Halloween cake with ghosts, pumpkins etc. ...

DECORATION :

To make fondant ghosts and pumpkins SEE THE VIDEO !!!

NOTES AND ADVICE :

You can prepare the biscuit a day earlier as well, when it cools, wrap it in transparent foil and put it in the fridge.

This cake can be prepared for birthdays or other occasions, just decorate it in another way.

Food colour is not obligatory in the cake.

You can put nuts into the filling instead of pistachios .





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