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Halloween Cake



Ingredients

175g butter
175g caster sugar
1 tsp vanilla essence
3 eggs
175g self-raising flour
Cornflour 750g ready to roll white icing
Black and pink food colouring

Preparation

- 1 Preheat the oven to 180 C/ 350 F.
- 2 Beat together the aster sugar, butter and vanilla essence until light and fluffy. Add one egg at a time with a tablespoon of flour for each egg. Beat well and fold in the remaining flour.
- 3 Spoon into 12 greased and floured dariole moulds (small rounds), place on a baking tray and bake in a pre-heated oven at 180 C for 20 minutes. Remove from the oven and leave to cool.
- 4 Cut the top of the cakes off to form a flat surface and then turn out onto a board or plate. Leave until completely cold.
- 5 Roll out the white icing on a surface dusted with cornflour and cut out 12 circles (can use a saucer as a guide).
- 6 From the trimmings, use a mini cutter to cut out some tiny oval shapes or roll some tiny balls of white icing into oval shapes. Dampen them with a little water and stick them onto the front of the ghost to make the eyes. Use the black writing icing t

Cooks Note

Makes 18 Halloween cakes.