

WICKED PUMPKIN CAKE



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WICKED CARVED PUMPKIN — RECOMMENDED MATERIALS

Cake, Cakeboard & Cookies:

- ~ Good carving cake stacked to around 8" tall (more if possible) and around 7"-8" diameter
- ~ At least a 12" board works well
- ~ 1 batch of buttercream (I used 210g butter and 420g icing sugar)
- ~ 5 dark chocolate cookies (eg. bourbon creams) to be crushed for the base

Sugarpaste needed (I used IceWise):

- ~ 170g of black or dark brown
- ~ 1kg of pumpkin orange (You will probably have excess to cut off. Better safe than sorry.)
- ~ 400g dark brown fondant (to cover the cake board)

Modelling chocolate (I used Vera Miklas Modelling Chocolate) and Laped or White Modelling Paste:

- ~35g Dark Modelling Chocolate, for the stump
- ~100g Laped (or White Sugarpaste), for the leaves, teeth, eyes & snake/rat (optional)

Recommended Tools:

- ~ Airbrush with Brown airbrush colour.
- ~ Serrated knife for carving the cake (steak knife)
- ~ Small Palette knife
- ~ Large Rolling pin
- ~ Small Rolling pin
- ~ Blade
- ~ Flexi Smoothers
- ~ Dresden (veining tool)
- ~ Edible Glue
- ~ Circle Cutter - 2.2cm
- ~ 13mm circle plunger
- ~ Dowel or skewer to support stump
- ~ Extruder gun with 2mm circle

Paintbrushes needed:

- ~ Small paintbrush for glue
- ~ 2 Large paintbrushes for dusting
- ~ 1 Small paintbrush for dusting

Dusts and Colours Needed:

- ~ Sugarflair Autumn Gold Dust
- ~ Sugarflair Nutkin Brown Dust
- ~ Sugarflair Paprika Dust
- ~ Red PROGEL food colouring
- ~ Darker green PROGEL food colouring (for curly vines)

Optional - For Leaves on the Cake Board

- ~ Large leaf cutters (Maple/Oak preferred)
- ~ Large double sided leaf veiner (if possible)
- ~ Selection of autumnal coloured gels



**Corinna
Maguire**

Lovin' from the Oven

Originally a self-employed Graphic Designer originally from Alberta, Canada. Corinna is now settled in the West coast of Ireland with her husband and 2 kids. She always enjoyed baking and eventually a good friend asked her to make a Wedding Cake 8 years ago. It was a hit with everyone and that's where the addiction with cakes began. With each cake she kept pushing her limits in collaborations and competitions and is now writing a blog, offering online tutorials, teaching cake decorating classes locally and internationally and loving it all!

See the rest of Corinna's work online at

www.lovinfromtheoven.ie

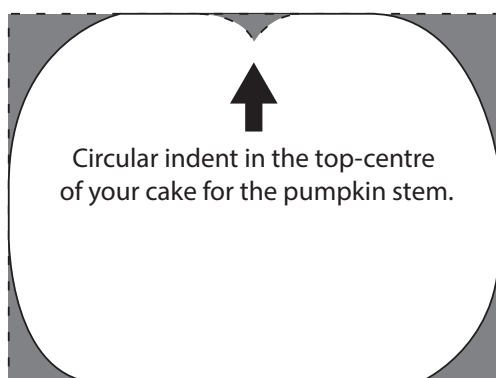
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HAPPY HALLOWEEN!!

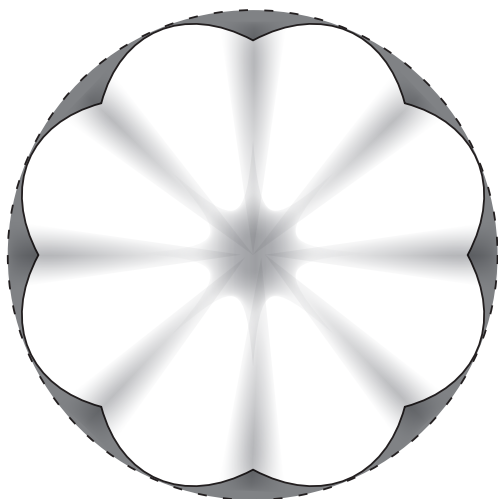
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Time to carve a wicked pumpkin! First bake your cake, make sure it's something a little more dense that will hold up to carving like a Madeira cake. Once you have your cake baked and your buttercream made it's time to get rolling.

Stack and buttercream your cake keeping flat and even layers. (The top tier doesn't need to be flat - as you'll be carving it down anyways). Using a sharp serrated knife (I use a steak knife) carve your pumpkin shape. You'll need to overexaggerate the shapes a little as the buttercream will smooth out the lumps and bumps. Don't forget the dent into the center and to curve it under the base - but not too much... it still needs to stand up straight. As for the shape - pumpkins can be all sorts of sizes. Sometimes the flaws are the best parts in cakes like this!



Carve off the top edge of your cake, keeping it nice and rounded. Next, carve a small amount off of the bottom edge too. Only cut off a bit though. If your cake is too soft it could collapse under the weight of everything. Finally carve a small indent in the centre of the top of your cake for where the stem will go.



Cut out 6 or 8 segments around the edge of your cake **all** the way up to the top indent. (Pumpkins can have any number of ridges - so it's up to yourself how many you make). Spend a little time, at this point, rounding your edges before icing it.



Tips on the cake:

Choose a cake recipe with a dense crumb that will stand up to cutting. A light sponge cake with mousse filling would not be a good choice for carving. This type of cake won't usually stand up to being covered with fondant or heavy icing either.

Also it's a good idea to let your cake settle before carving. The height of your cake might shrink slightly as the cake settles.



2



the final piece looks like a bit better. But you can do it before the buttercream if it suits you, of course.

Now the hard part... frosting! You can use ganache too. Not so hard - but time consuming. I find that after icing the whole thing, all the dips and hollows might get lost at this part. Keep as close as possible to the cake shape that you've carved. Once the fondant goes on, your dips and grooves will soften a bit more.

I like to carve the expression after covering it in buttercream as I can see what

3



Next choose your expression. I have a selection to pick from at the end of this tutorial if you are looking for some ideas.

It's important to not carve into the cake too deeply or too close together. (At the deepest, around 3/4" (20mm) works for me.) How deep you can cut will depend on the type of cake you have. There is always a chance of collapse if you do otherwise.

Once you have the expression carved and lightly buttercreamed, you can cover them with thinly rolled out black or brown fondant.

Be careful to cut off the excess fondant **just over the edges** (you don't want the buttercream oozing out of any cracks when the 'skin' goes on).

4



Now to add the expression with extra bits of fondant. The face can get more expressive by adding eyebrows, cheekbones, lumps and bumps or anything that you'd like to add beneath the top layer. Remember to keep them with a flat surface against the cake. Rub the edges smooth and blended as the top layer of fondant will only hide so

much. Also, don't add too thick or heavy of an expression, as you don't want to weigh down that side of the cake too much and they may slip on you when you add the cover. Remember - sometimes less is more!

Once your expression is in place lightly brush them with a bit of water so that the 'skin' will adhere to the expressions but not the black/brown insides.

5



Cover your cake with some orange fondant. Roll it out slightly thicker than normal, especially if it's a taller cake. There will be less chance of tearing this way. Remember to rub into all of the dents when smoothing it out. An air bubble will most likely appear on the top where the 'dent' of the pumpkin is. You'll be adding the stem later so you can make a small hole there to let the air escape.

Take extra care when you're coming to the base and remember to tuck it under the pumpkin using a dresden or similar tool. Don't rub into the eyes and mouth as you'll have to cut out the expression next.

6



Using your blade carefully cut out the excess orange fondant from the eyes and mouth and rub the edges clean. Make sure you don't cut past where the black/brown fondant has been placed inside, or you'll end up with exposed buttercream. Add lines, marks and 'warts' to make your pumpkin more realistic. Use a darker shade (paprika or brown), and either dust or airbrush colour on all of the crevices for more depth into the pumpkin segments.

7



Eyes: Roll 2 balls of orange fondant and using 2 circle cutters (I used a 2.2cm circle cutter and 13mm circle plunger) cut out 2 thin circles for each eye using black & white fondant and place on your orange balls. Secure your eyeballs into position using edible glue and a toothpick, if needed. Roll 2 tapered orange sausages the same width as the eyes for the lower eyelids. Blend the base of this in to the pumpkin skin and create any creases for effect. Shape some white sugarpaste (I used Laped) to create the teeth and secure them with glue and more toothpicks (especially for the top teeth). Finally dirty them up by dusting them with brown for effect.

8



Next roll some dark modelling chocolate (I use this because it holds it's shape better) into a thick sausage - narrower on one side than the other. And curve the thicker side into a point. Mark lines on the stem and then twist it to give it the right effect. Dust it and then add any creepy details to it to finish it off!

9

Finishing Touches

Dirt

Crumble your cookies in a zip-lock bag by crushing them with a rolling pin. Spoon them onto your board to cover up your seam between the pumpkin and the board.

Leaves

If you'd like to, you can make some sugarpaste (or Laped) leaves in a selection of Autumnal colours to add a bit of colour to your board.

Vines

Mix a dark green food colour gel with some Modelling Chocolate, Sugarpaste or Laped to roll a long thin sausage. Curl it around the pumpkin stem to look like pumpkin vines.

Something gross for him to chew on

Time to get some modelling on! You're on your own here so get some creative juices flowing and make a portion of something manky to put in his mouth to gross out all of your friends! My preference would be a half eaten bloody mouse - but that's just me. Happy Halloween!!

EVIL PUMPKIN
extras

Pumpkins look more Eeeevil with flaws on them.
Here are a few natural flaws that you could add to your own wicked pumpkin.



I love to see all the creations that you make so please send me a picture of your eevil pumpkin to my Facebook page.

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PUMPKIN FACE IDEAS

