How To Make A Delicious Chocolate Orange Pumpkin Cake For Halloween

Halloween is already creeping up on us and what better way to scare the ghouls and ghosts away than with your very own chocolate pumpkin. It may look terrifying, but it tastes absolutely delicious and best of all, is really easy to make! It’s sure to be a hit with your little trick or treaters.

1. To make our cake, we used Cake Craft World’s brand new chocolate orange cake mix, which is so easy to make and absolutely delicious! All you have to do is add water, mix and bake. It really is as simple as that. Brush or wipe PME release-a-cake around the inside of the tin to ensure your cake comes out perfectly.

2. Using a palette knife, layer the cake with chocolate frosting, alternating with orange curd for extra flavour. Frosting is a great alternative to buttercream, being oil based, it does not have to be kept in the fridge.

   Pro tip: push a cake pop stick or cake dowel through the cake to keep it stable!
3. Cover the entire cake in chocolate frosting before cleaning up your work surface, ready for rolling out the icing then place the cake on a spare cake board.

4. Sprinkle your work surface lightly with icing sugar and roll out 1kg of orange sugarpaste large enough to cover the cake. Use a cake smoother to remove any marks made by the rolling pin.

5. Drape the icing carefully over the cake and gently use the palm of your hand to smooth and cup the icing around the sides.

6. Cut any excess icing away from the cake then use the cake smoothie by Squires Kitchen to create a professional finish.

7. Move the cake onto a coloured cake board and use the bulbous cone tool to mark deep indentations around the sides of the pumpkin. If you do not have one of these tools, use the end of a paint brush.

8. Make an indentation in the top of the pumpkin with your rolling pin.
9. Use a PME plunger leaf cutter to cut out 3 leaves in green sugarpaste and make 3 long thin sausages to create tendrils.

The easiest way to make very fine tendrils is to roll out the icing first into thin sausages, then use a smoother to roll over backwards and forwards to keep the tendrils neat.

10. Attach the leaves and tendrils to the cake with edible glue and finish with a stalk made out of brown sugarpaste.

11. Roll out some black sugarpaste and cut out a mouth. The easiest way to create the shaped top edge is to use the point of a heart cutter.

12. Cut out 3 triangles for the nose and eyes making sure the nose is slightly smaller. Soften the points with your finger before attaching with edible glue. To add a sheen to the pumpkin, spray over with a glaze such as ‘shell & shine’.

Cut out a message using the Cake Star alphabet push easy cutters and attach to the board with a little more edible glue.

13. Add a few finishing touches like this sparkly halloween cake topper, some icing eyes and some spooky spiders.

Chocolate Orange Cupcake

You can also use the chocolate orange cake mix to make delicious cupcakes. When the cupcakes have cooled down, pipe on a large swirl of chocolate buttercream, add 2 icing eyes and 2 segments of chocolate orange for the bat wings.