



Jack-o'-Lantern cake

40'
Hands on

60'
Cook Time

18-20
Portion(s)

3
Difficulty



Method

For the cakes

- Initially, make the first cake by using half of the ingredients' quantity.
- Preheat the oven to 180° C (350° F) set to fan.
- In a mixer's bowl add the sugar, the butter, and beat with the whisk attachment at high speed for 3-4 minutes, until the mixture is fluffy.
- Add the eggs. Wait for each one to be incorporated before adding the next.
- In a bowl add the flour, the baking powder, mix, and add to the mixer. Add the cinnamon, the nutmeg, the cloves, the ginger, salt, the pumpkin, and beat at medium speed until the ingredients are homogenized.
- Pour the mixture into a buttered and floured [28 cm bundt pan](#) and bake for 50-60 minutes.
- Follow the same process for the second cake.

For the frosting

- In a mixer's bowl add the butter, the icing sugar, the vanilla extract, the [food coloring paste](#), and beat with the whisk attachment at medium speed, for 2-3 minutes.
- Transfer to a [pastry bag](#) and set aside.

For the decoration

- Add the [green food coloring paste](#) to the [white sugar paste](#) and knead well until there is a green sugar paste.
- Cut the one third of the sugar paste and press it with your hands, until it becomes a flat surface for the stem's base. Knead the remaining sugar paste into a stick to shape the upper part of the stem. Set aside.
- Place the [black sugar paste](#) onto your working surface and roll it out with a rolling pin, about 20 cm in diameter.
- Shape the mouth and 3 triangles for the eyes and the nose, and set them aside.

To assemble

- Cut the bases of the cakes in order to flatten their surface. Set the pieces aside.
- Place three parchment paper strips, in a triangle, at the bottom of your [serving platter](#).
- Place one of the cakes, by flipping it over, and spread a little of the frosting over its whole surface.
- On top of that, place the other cake with the cut side facing down. Cover the gap with the cake pieces you had set aside.
- Spread the remaining frosting over the whole surface of the cake. With a spoon, shape vertical lines in order to form the pumpkin.
- At the top of the cake set the stem with a toothpick, place the eyes, the nose, the mouth, and serve.

Ingredients

For the cakes

- 800 g granulated sugar
- 500 g butter, at room temperature
- 8 eggs
- 800 g all-purpose flour
- 2 tablespoon(s) baking powder
- 1 tablespoon(s) cinnamon
- 1/2 teaspoon(s) nutmeg
- 1/2 teaspoon(s) cloves
- 1 tablespoon(s) ginger, powder
- 1 pinch salt
- 1 kilo pumpkin, grated and drained

For the frosting

- 400 g butter, at room temperature
- 400 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)
- 1 teaspoon(s) [orange food coloring paste](#)

For the decoration

- 50 g white sugar paste
- 1/2 teaspoon(s) [green food coloring paste](#)
- 100 g black sugar paste

Διατροφικός πίνακας

Nutrition information per portion

822 Calories (kcal)	44.0 Total Fat (g)	27.0 Saturated Fat (g)	98.0 Total Carbs (g)
41%	63%	135%	38%
61.0 Sugars (g)	7.7 Protein (g)	2.6 Fibre (g)	0.33 Sodium (g)
68%	15%	10%	6%