



PREP: 30 min
COOK: 90 min
SERVES: 12-14

Black Velvet Cobweb Cake

Deliciously dense and moist, this creepy crawly cake is a Halloween show-stopper. Making the web can get a little sticky, but it's well worth it for the end result!

Ingredients

Cake

250g unsalted butter, softened
1 ¼ cups (275g) caster sugar
2 tsp Queen Vanilla Bean Paste
3 large eggs
2 cups (300g) self raising flour, sifted
cup (35g) cocoa, sifted
1 cup (250ml) buttermilk
Queen Black Food Colour

Buttercream

250g unsalted butter, softened
3 cups (450g) icing sugar

Method - Cake

STEP 1

Preheat oven to 160°C (fan forced). Grease and line a deep 20cm round cake tin with baking paper.

STEP 2

Place butter, sugar and Vanilla Bean Paste in the bowl of a stand mixer fitted with the paddle attachment and beat for 8-10 minutes until pale and creamy. Add eggs one at a time, beating between each addition.

STEP 3

Sift flour, baking powder and cocoa over butter mixture, then add buttermilk and Black Food Colour. Mix over low speed until just combined.

STEP 4

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Ingredients

1 tsp Queen Natural Concentrated
Vanilla Extract

Queen Green Food Colour

Queen Black Food Colour

To Assemble

1 cup Halloween lollies of your choice
(snakes, sour worms)

1 cup marshmallows

Method - Cake

Pour into prepared tin and bake for 75-90 minutes until an inserted skewer comes out clean. Allow to cool for 30 minutes in the tin, then transfer to a cooling rack to cool completely.

Method - Buttercream

STEP 1

Place butter in bowl of a stand mixing and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar and Vanilla Extract. With mixer on lowest speed mix to combine. Increase speed to high and beat until light and fluffy, approximately 2-3 minutes. Add Green and Black Food Colour with a ratio of 2 drops green to 1 drop black, keep adding until you reach your desired shade.

Method - Assembly

STEP 1

Using a serrated knife, cut cake in half horizontally. Spread buttercream over first layer, place chopped up lollies over buttercream. Place second cake layer on top. Roughly crumb coat exterior of cake and place in fridge for 30 to set.

STEP 2

In a microwave safe bowl, melt marshmallows for 10 seconds in microwave and mix until smooth. Allow to cool slightly and mix until mixture becomes stringy. Using your hands, pull and stretch melted marshmallow around cake in different directions.

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