



Chocolate graveyard Halloween cake

SERVES 20 PREP 45 mins COOK 1 hr DIFFICULTY More effort

This Halloween, let your little ones get creative with this boo-tiful bake

What you'll need

- 250g unsalted butter, plus extra for the tin
- 225g Dr. Oetker 54% Dark Chocolate, chopped
- 450g golden caster sugar
- 5 large eggs
- 100ml natural yogurt
- 1 tsp Dr. Oetker Madagascar Vanilla Extract
- 250g plain flour
- 2½ tsp Dr. Oetker Baking Powder
- 50g Dr. Oetker Fine Dark Cocoa Powder
- 1½ tsp Dr. Oetker Bicarbonate of Soda

For the buttercream

- 250g softened unsalted butter
- 450g icing sugar
- 50g Dr. Oetker Fine Dark Cocoa Powder
- 1 tsp Dr. Oetker Madagascar Vanilla Extract

For the decoration

- 150g Dr. Oetker White Chocolate
- Dr. Oetker Bright Writing Icing 100g
- Dr. Oetker Soft Fondant White Icing
- 6 finger biscuits
- Dr. Oetker Chocolatey Strands
- Dr. Oetker Chocolatey Mix Sprinkles
- 44 chocolate-dipped pretzels, halved

Method

1. Heat the oven to 180C/160C fan/gas 4. Butter and line a 20 x 30cm tin with baking parchment. Melt the butter, dark chocolate, sugar and 180ml cold water in a pan over a low heat. Leave to cool, then stir in the eggs, yogurt and vanilla extract. In a large bowl, sift in the flour, baking powder, cocoa powder and bicarbonate of soda. Make a well in the centre, then pour in the chocolate mixture and mix thoroughly. Pour into the tin and bake for 45-50 mins until a skewer inserted into the middle comes out clean. Set aside to cool.



Tip from Dr. Oetker

Not sure if your chocolate cake is cooked? Try poking a skewer into the centre to see if it comes out clean. The cake will also spring back when you press it gently – and it should smell lovely and chocolatey!

2. For the buttercream, whisk the butter for 5 mins until smooth, then sift over half the icing sugar and cocoa powder and beat for 3 mins. Add the remaining icing sugar and cocoa powder, plus the vanilla extract, then beat for 5 mins until light and fluffy (if the icing is too thick, gradually add 1 tbsp milk to soften).

3. Line a baking tray with baking parchment. Break the white chocolate into a bowl, then heat in the microwave in 30-second bursts until melted, stirring halfway. Drop spoonfuls of the melted chocolate onto the prepared sheet, then form into 'ghosts' using the back of a spoon. Once set, draw on spooky faces using the writing icing.

4. Roll out the fondant icing and use it to cover each finger biscuit. Stick in place with the writing icing, then trim the edges and write spooky gravestone phrases on them. Level off the top of the cooled cake with a knife and break the trimmed off bits into crumbs to make the 'soil'.



Tip from Dr. Oetker

Got a bit too much rise on your cake? Keeping your eyes level with the top of the sponge, take a sharp bread knife and slice across using a gentle cutting motion.

5. Transfer the cake to a serving plate and cover it with the buttercream. Sprinkle over the cake crumbs and chocolate sprinkles, then stick in the tombstones, add the chocolate ghosts and sprinkle some Chocolatey Mix Sprinkles around each one. Press the pretzel halves around the sides of the cake to make the fence.



Tip from Dr. Oetker

For an extra spooky look, try adding some jelly worms or Halloween-themed sweets.

