

Halloween Spookchocular Treats

A Tutorial by Erin Erler



Creating the Witch Hat



Materials Needed:

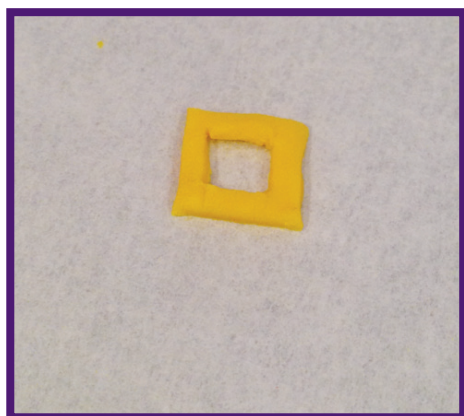
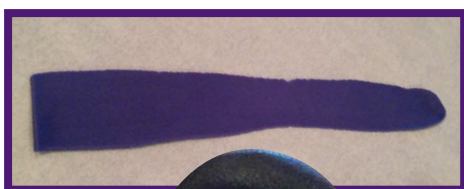
- Black, purple, orange, yellow modeling chocolate
- Fondant rolling pin
- Knife tool
- Water/piping gel
- Brushes

1. Roll out black modeling chocolate flat and cut a circle out or the brim of the hat.
2. Tap to smooth edges of circle.





3. Take a medium size ball of black fondant and start rolling and pinching it to make a taller cone shape.
4. Place it onto the circle and smooth out the bottom edge of the cone with your finger.
5. Curl over the top of the hat.
6. Roll out strip of orange or purple.
7. Cut an even portion for the band part of the hat.
8. Wrap around the bottom of the cone.
9. Roll out yellow to make a buckle.
10. Cut out a square and then cut out the inside of it square.
11. Place on the front of the hat.



Creating the Pumpkin

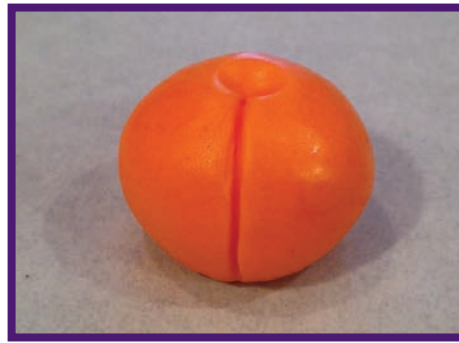


Materials Needed:

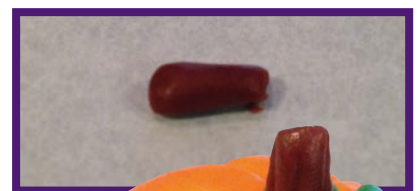
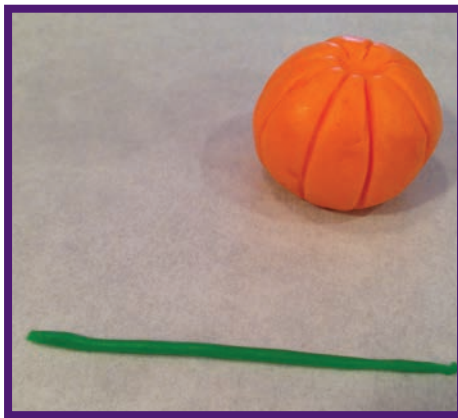
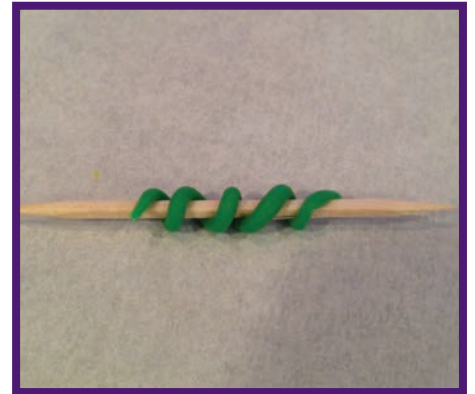
- Orange, green & brown modeling chocolate
- Toothpicks
- Knife tool
- Water/piping gel
- Brushes
- Veining tool

1. Take orange modeling chocolate and roll it into a medium size ball.





2. Indent the top to make a spot for the stem to go.
3. Take your veining tool or toothpick etc. and gently pull a line down the side of the ball from the indent to the bottom.
4. Repeat creating the grooves in the pumpkin all around the ball of modeling chocolate.
5. Roll out a small amount of green to make a small snake like piece.
6. Coil it around a toothpick to dry for a few minutes.
7. Add it to the top of the pumpkin for the vine.
8. Roll out a tiny amount of brown to make a stem.
9. Place that on top and tap it to adhere.



Creating the Ghost



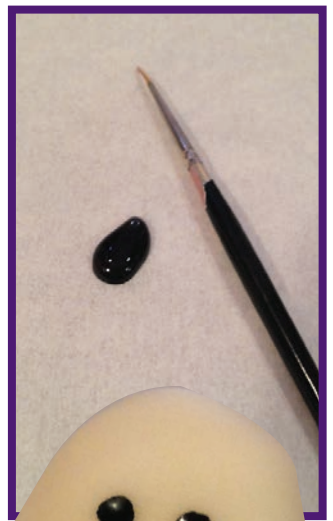
Materials Needed:

- White modeling chocolate
- Fondant rolling pin
- Knife tool
- Water/piping gel
- Brushes
- Edible marker/ paint



1. Roll a tall ball of white with your hands.
2. Roll out a separate flat piece of white.





3. Cut out a circle large enough to cover the tall piece.
4. Drape it over the ball and pinch and fold the sides gently to create a rippled look.
5. Paint eyes on for the face.



Creating the Cauldron

Materials Needed:

- Black, green, yellow & white modeling chocolate
- Knife tool
- Water/piping gel
- Brushes



1. Take a medium amount of black modeling chocolate and roll it into a ball in your hands.
2. Roll out more black to make a snake like piece to wrap around the top of your cauldron for the brim.





3. Combine green, yellow and white modeling chocolate to make a lighter and brighter green color.
4. Roll that into several smaller balls or bubbles in your cauldron.
5. Stack them on top of the cauldron and on the side to create a look of your pot boiling over.



*Place all items
on frosted
cupcakes for a
spooktacular treat!*



Erin Erler is a self-taught Cake Artist and owner of "Cakes by Erin" in Haverhill, MA. She has been creating unique custom cakes professionally since 2009. Her career started in 2000 when she made her first cake for her daughter's birthday. She found out her son had a severe peanut and tree nut allergy in 2003 and since then has strived to make creative and delicious nut free cakes. Erin has had the opportunity to make cakes for celebrities such as Conan O'Brien, Rascal Flatts, The Boston Red Sox, The Boston Bruins, Seth McFarlane, Adam Sandler and many more. She has appeared on Food Network, in 2010 on "Food Network Challenge," in 2012 winning the grand prize on an episode of "Sugar Dome", and in 2015 coming in second place on the DC Comic episode of "Cake Wars".