

HALLOWEEN IDEAS

macphie

spider web cakes

	kg	lb	oz
Macphie Chocolate Genoese Mix	6.250	13	12
Cake Margarine/Butter	0.900	1	15
Water	2.500	5	8
5th Avenue® Plain Chocolate Icing	As required		
5th Avenue® White Icing	As required		
Halloween Novelty	As required		

Make up Macphie Chocolate Genoese Mix as per basic recipe. Deposit 65g of batter into paper cases on muffin trays. Bake at 180°C (360°F) for 18-20 minutes. When cool, ice with 5th Avenue® Plain Chocolate Icing. When icing is set, pipe a spiders web with 5th Avenue® White Icing (see picture), finish with a Halloween novelty spider.



ghost tarts

	kg	lb	oz
Strawberry Jam	As required		
Sweet Pastry Tart Shells	As required		
Macfil	As required		
5th Avenue® White Icing	As required		
5th Avenue® Plain Chocolate Icing	As required		

Deposit a blob of Strawberry Jam into bottom of pastry shell. Make up Macfil according to basic recipe using lowest amount of water and pipe a bulb into pastry cases. Flood with 5th Avenue® White Icing and then pipe a 'ghost' face with 5th Avenue® Plain Chocolate Icing.



spider cup cakes

	kg	lb	oz
Macphie Genoese Mix	6.250	13	12
Cake Margarine/Butter	0.900	1	15
Water	2.500	5	8
5th Avenue® Plain Chocolate Icing	As required		
Chocolate Buttons	As required		
5th Avenue® Strawberry Icing	As required		
5th Avenue® White Icing	As required		

Make up Macphie Genoese Mix as per basic recipe. Deposit 65g of batter into paper cases on muffin trays. Bake at 180°C (360°F) for 18-20 minutes. Ice with 5th Avenue® Strawberry Icing and place a chocolate button in the middle. When icing is set, pipe spiders legs and eyes onto chocolate button with 5th Avenue® Plain Chocolate Icing. Pipe dots of 5th Avenue® White Icing to finish the eyes (see picture).



HALLOWEEN IDEAS

pumpkin cup cakes

	kg	lb	oz
Macphie Genoese Mix	6.250	13	12
Cake Margarine/Butter	0.900	1	15
Water	2.500	5	8
5th Avenue® Plain Chocolate Icing	As required		
5th Avenue® White Icing	As required		
Orange food colouring	As required		
Angelica	As required		

Make up Macphie Genoese Mix as per basic recipe. Deposit 65g of batter into paper cases on muffin trays. Bake at 180°C (360°F) for 18-20 minutes. When cool, ice with 5th Avenue® White Icing coloured with orange food colouring. Pipe face with 5th Avenue® Plain Chocolate Icing and finish off with a piece of angelica (see picture).



chocolate coffins

	kg	lb	oz
Macphie Chocolate Genoese Mix	6.250	13	12
Cake Margarine/Butter	0.900	2	0
Water	2.500	5	8
5th Avenue® Plain Chocolate Icing	As required		
5th Avenue® White Icing	As required		

Make up Macphie Chocolate Genoese Mix as per basic recipe. Scale at approximately 5kgs for an 18" x 30" sheet. Bake at 180°C (360°F) for 40 minutes. To finish, cut to shape, enrobe with 5th Avenue® Plain Chocolate Icing and leave to set. Then use 5th Avenue® White Icing to pipe a cross on top of the 'coffin'.



tombstone cookies

	kg	lb	oz
American Soft Cookie Mix	6.250	13	12
Cake Margarine/Butter	1.250	2	12
Water (@18-24°C)	0.875	1	15
5th Avenue® Milk Chocolate Icing	As required		
Desiccated Coconut	As required		
Green Food Colouring	As required		

Make up American Soft Cookie Mix as per basic recipe. Sheet dough and cut to shape using a cookie cutter. Bake at 163°C (325°F) for 15-20 minutes. When cool, dip bottom of cookie in 5th Avenue® Milk Chocolate Icing and then into desiccated coconut coloured with green food colouring. Use 5th Avenue® Milk Chocolate Icing to pipe R.I.P onto the cookie.

