



MATERIALS

- 300g Orange Satin Ice
- 20g Green Satin Ice
- 10g Black Satin Ice
- Roberts Confectionery Halloween Chocolate Mould
- 12 Roberts Confectionery White Lollipop Sticks 70mm
- Vegetable Shortening - Crisco

CUPCAKES

- 12 Vanilla Cupcakes
- Roberts Confectionery Peppermint Flavoured Food Colouring (optional)
- Green Food Colouring
- Orange Sprinkles
- Buttercream Frosting

STEP 1

Using the Roberts Confectionery Halloween Chocolate Mould, smear a tiny amount of shortening into the pumpkin cavity. This will help to release the fondant. Roll a tiny ball of Green Satin Ice and press into the mould to create the stalk at the top.

STEP 2

Divide the Orange Satin Ice fondant into 12 even pieces. Roll each piece into a ball.

STEP 3

Take one ball and press into the pumpkin mould.

STEP 4

You will have plenty of excess fondant. Use this to peel the pumpkin from the mould. Lay flat onto baking paper.

STEP 5

Use a sharp knife to trim the excess fondant.

STEP 6

Roll 2 tiny balls of Black Satin Ice and attach to the eye socket using a dot of water. Insert a lollipop stick into the base of each Pumpkin Pop. Set aside to harden.

STEP 7

Flavour your buttercream frosting with a few drops of Roberts Confectionery Peppermint Flavour. For an extra vibrant colour, add a small amount of green food colouring. Pipe a generous amount of frosting on top of each cupcake. Sprinkle with orange sprinkles.

STEP 8

Poke one Pumpkin Pop into each cupcake. Happy Halloween!

TIP

To prevent your Satin Ice from drying out while working, cover it with cling wrap!