



MATERIALS

- 350g Black Satin Ice
- 50g Bright Green Satin Ice
- 50g Orange Satin Ice
- Roberts Confectionery Halloween Chocolate Mould
- Vegetable Shortening - Crisco
- Square Plunger Cutter set

CUPCAKES

- 12 Vanilla Cupcakes
- Roberts Confectionery Orange Flavoured Food Colouring
- Buttercream Frosting



STEP 1

Roll the Black Satin Ice into 12 balls. Using the Roberts Confectionery Halloween Chocolate Mould, smear a tiny amount of shortening into the witch hat cavity. This will help to release the fondant.

STEP 2

Press each fondant ball into the witch hat mould, one at a time.

STEP 3

You will have plenty of fondant overhang. Use this to carefully peel the witch hat from the mould. Lay flat on baking paper.

STEP 4

Use a sharp knife to trim any excess.

STEP 5

Roll the Bright Green Satin Ice and cut into strips, approx. 8cm x 1cm. Roll the Orange Satin Ice and cut squares using the Square Plunger Cutter. Use the extra small cutter to cut out the centre of each square.

STEP 6

Paint each buckle with a tiny dot of water and lay on top of the Bright Green ribbon.

STEP 7

Trim any excess. Lay each witches hat onto baking paper and set aside to dry.

STEP 8

Add a few drops of Roberts Confectionery Orange Flavoured Food Colouring to your buttercream frosting. Pipe a generous amount onto each cupcake. Place the Witches Hat onto each cupcake. Happy Halloween!

TIP

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