



# Halloween Cakes

(makes 12)



## Ingredients for the cakes

75 g caster sugar  
75 g butter or margarine  
2 eggs (beaten)  
100 g self-raising flour  
12 cup cake cases

## Ingredients for the icing

Red, yellow & black food colouring  
50 g butter at room temperature  
75 – 100 g icing sugar  
2 bowls  
Icing bag or an icing set

### To make the cakes

1. Pre-heat the oven to 180°C
2. Put the butter and sugar into a bowl and mix well.
3. Next, add the egg and mix until smooth.
4. Now add the flour, little by little, into the mixture. If the mixture is too thick, add a tiny bit of hot water.
5. Now spoon the mixture into the cup cake cases. Split the cake mixture evenly.
6. Put the cakes into the pre-heated oven for 10 minutes at 180°C.

### To make the icing

1. Put the butter into one of the bowls. Mix in the icing sugar a little at a time.
2. Continue until the icing sugar is thick. Next, split the mixture into two bowls and you are now ready to add the food colouring.
3. Add some red and yellow food colouring into one bowl and in the other bowl add the black food colouring.
4. Mix well. Spread a layer of orange icing on all of the cakes.
5. Now fit the icing bag with the smallest nozzle and add the black icing so that it looks like a spider's web or a scary face.

## Rewrite this recipe to make 16 cakes

**Hints:** Round your answers to the nearest 5g (or the nearest whole egg!). Think about ratio and proportion.

Recipe (and photos) adapted from

[http://www.bbc.co.uk/norfolk/kids/halloween/cakes/halloween\\_cakes\\_01.shtml](http://www.bbc.co.uk/norfolk/kids/halloween/cakes/halloween_cakes_01.shtml)

This resource kindly contributed by **Judith White, Somerset Adult Learning and Leisure.**

**N1/L1.7** work out simple ratio and direct proportion, **N1/L2.3** calculate ratio and direct proportion.

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## Answers

Tip:

Divide recipe by 3 to find the amounts needed to make 4 cakes.

Then add this to the original recipe to find amounts needed for 16 cakes.

## Cakes

100g caster sugar

100g butter

2  $\frac{2}{3}$  eggs (rounds to 3 eggs)

133.3g flour (rounds to 135g)

16 cases

## Icing

66.66g butter (rounds to 65g)

100 – 133.3g icing sugar (rounds to 100-135g)