



Spooky Spider Cake

By Tami Utley

- glass pyrex or metal bowl -1 cake
- one petite doll pan cake or an extra large cupcake
- tips 233, 12
- 2 large yellow gum balls
- 8 pieces of black licorice (red vines work)
- 2 red M&M's (optional)
- 16 gumdrops (optional)
- 4 pieces of candy corn
- buttercream

A nice big board, remember you need to

Cut the bottom of the petite doll pan cake off about 1" down, this is normally done since the cake domes when it cooks anyway, this will part will sit on the cake board. Since the doll cake is going to sit against the big cake, if you desire, you can also cut a small slice off the side of the petite doll cake so it will fit better. Put a small amount of icing on the board to secure the cakes and on the cut side

of the petite doll cake. At this point you can torte and fill your cakes if desired. Insert a straw into the large cake and then push the petite doll cake onto the straw to secure the spider's head.

Start piping with a #233 tip at the bottom and cover the cake. I use orange frosting with purple or green spots (no crumb coat is needed). Once the cake is covered, you can cut two of the candy corn bases off (the yellow part) to make two smaller fangs and attach them for the center of the mouth, with two of the longer candy corns on either side.

I made a small snip into the middle of the black licorice to help it bend for the legs, gumdrops can also be used for joints. Insert one end of the licorice into the spiders' body and the other end into a gumdrop for the foot. Secure with icing to the board. Use the #12 tip to attach the gumballs to the top of the head with the main body color of buttercream. Add just a dot of frosting for the pupil of the eye or use an m&m. Use a #12 tip to make a wiggle nose.