



DRESS UP YOUR CUPCAKES THIS HALLOWEEN WITH PETTINICE

PROJECT 1: MUMMY CUPCAKES.

Featuring Black, White and Orange Pettinice
Project outcome: 1) Using Pettinice to pipe

PROJECT 2: PUMPKIN

Featuring Orange and Black Pettinice fondant.

Turn your cupcakes into a pumpkin patch! We show how to mix combination of Blue and Orange Pettinice to create traditional Halloween autumn shades.

PROJECT 3: HALLOWEEN SKULL

Featuring White, Black and Orange Pettinice

Two cupcakes become a Halloween skull. Project outcome: 1) Colour mixing to achieve a "bone" colour. 2) Using your hands and simple tools to shape. 3) Use Pettinice as paint to create shading.

We can't wait to see what you create!



Nina Blackburn owns Make Pretty Cakes in Auckland, New Zealand and is a proud Pettinice Ambassador. She is a confessed cake-a-holic who not only enjoys creating cakes, but also hosting and teaching cake decorating classes. You can find Nina on [Facebook](#) and [Instagram](#).



THE MUMMY

Two different ways to use fondant

INGREDIENTS

PETTINICE

Black
White
Orange

OTHER

Cupcakes
Bakels Chocolate Truffle

DIRECTIONS *Let's do it!!!*

1. Spread Bakels chocolate truffle on your cupcake.
2. Roll out Black Pettinice and use a circle cutter approximately same size as the cupcake and cut.
3. Roll a small ball of White Pettinice and place in a microwave safe container. Heat for 5 to 10 seconds, depending on your microwave wattage. Fondant will double in size quickly, so be ready to turn microwave off when figuring out your timing for the first attempt
4. **CAUTION: Fondant will be very hot!** Using a tea towel or oven mitt, carefully remove container from microwave. Add a teaspoon at a time of cold water and mix together quickly. Do not handle it with your bare fingers. See photo for consistency.
5. Spoon mixture into a piping bag, or small zip-lock bag. Cut the tip and pipe quickly back and forth across cupcake as shown.
6. Roll two small Orange Pettinice balls and place for the eyes.
7. Allow fondant to completely dry - depending on weather and how much water you used, this may need to be overnight.



Decorators will be very excited about new way to use Pettinice



PUMPKIN

Turn your cupcakes into pumpkins!

INGREDIENTS

PETTINICE

Blue
Orange

OTHER

Cupcakes
Bakels Chocolate Truffle

DIRECTIONS *Let's do it!!!*

1. Remove cupcake from wrapper and spread Bakels chocolate truffle all over. Use a kebab stick to help keep your cupcake from sliding about. Pop into the fridge to firm up for at least 10 minutes.
2. Roll out Orange Pettinice and cover your cupcake.
3. Use your kebab stick to indent segments for your pumpkin.
4. Mix Orange and Black Pettinice fondant for the stem. Roll into a little sausage and create texture by embossing lines with a blade as shown.
5. Use a tiny bit of water to secure your pumpkin stem in place.

Colour mixing your fondant is great way of getting different shades easily.



SKULL

Take two cupcakes to create this Halloween treat!



INGREDIENTS

PETTINICE

Black, Orange, and White

OTHER

Cupcakes

Bakels Chocolate Truffle

DIRECTIONS *Let's do it!!!*

1. Remove cupcakes from wrapper and join bottom ends with Bakels chocolate truffle. Slice one corner and reattach to give cupcakes stability. Use a kebab stick to help keep your cupcakes from sliding and spread truffle. Pop into the freezer to firm up for at least 10 minutes. Remove and use your hands to smooth out lumps while truffle is still frozen.
2. Colour mix fondant a bone colour by mixing small amount of black and orange as shown. Roll out slightly thick and cover your cupcakes. Trim off excess fondant.
3. Use your fingers to indent eye sockets. Indent nose area too.









DIRECTIONS *Continued...*

4. Use your fingers to indent below cheekbones on both sides.
5. Squeeze a drinking straw into an oval shape and indent teeth as shown.
6. Mark out in between teeth as shown.
7. Push in with your fingers or knuckles to define jaw and mark out further if you wish.
8. Emboss little cracked details on the top and side of skull.
9. Using water, use a spot of black fondant as a pallet and paint inside sockets and outline teeth. Do not use too much water, or it will run and make a mess. We just want to create a bit of shadow so the feature stand out.
10. Combine Orange with a small dot of Blue Pettinico to create worm colour.
11. Roll into a sausage and use a knife to press in segment details.
12. Cut worm in half, and using a little bit of water, stick to the top and bottom side of skull.

Have fun creating your Halloween treats!

