

HESTON'S Ultimate Halloween cake

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Halloween is a time for something delicious and dramatic. This cake definitely fits the bill and it's a great one to get the kids involved with. It might look complicated, but many stages are done ahead of time so making it won't be a nightmare

FOR THE CARROT CAKE

900g golden caster sugar
690g grapeseed oil
540g whole Waitrose British Blacktail Free Range Medium Eggs (about 10-11 eggs)
450g plain flour
180g ground almonds
120g cornflour
3 tsp bicarbonate of soda
3 tsp baking powder
10.5g fennel seeds ground, about 2 tsp
2g ground cardamom
11g ground ginger
7.5g star anise (ground or grated)
300g walnuts, roughly chopped

CARROT PURÉE

1kg carrots, peeled and cut into medium-sized cubes
350g unsalted butter
2 tbsp caster sugar

CANDIED CARROTS

450g caster sugar
800g carrots, peeled and cut into small cubes

- 1 Make the carrot purée. Place carrots, butter and sugar into a wide pan over a medium heat and cook until soft, about 30 minutes, shaking the pan often to ensure even cooking.
- 2 Using a slotted spoon, remove the carrots from the pan and place on a tray lined with kitchen paper to drain any excess oil.
- 3 Place the carrots in a tall container and blitz using a stick blender or liquidiser until smooth. Set aside to cool completely until needed.
- 4 Make the candied carrots. Line a tray with a sheet of baking parchment. Place a pan over medium heat. Add 225g water and the sugar and stir until the sugar has completely dissolved. Add the carrots and stir until



all of the water has evaporated. Continue to cook until the sugar has crystallised, about 30 minutes in total. Remove from the heat and pour the carrots onto a tray to cool completely before breaking into small pieces and placing in an airtight container.

- 5 Make the cake. Preheat oven to 170°C, gas mark 3. Grease and line two 6cm deep 22cm x 33cm rectangle cake tins with parchment.
- 6 In a stand-up mixer fitted with the paddle attachment, cream the sugar and oil. Add the eggs and continue to mix at medium speed until light and creamy. Meanwhile, sieve the rest of the dry ingredients (except the walnuts) together and set aside.
- 7 Add the carrot purée to the bowl of the mixer and mix until well combined. Remove the bowl from the mixer and fold in the candied carrots and the walnuts. Then fold in the dry ingredients, pour into the prepared tins and bake for about 35–45 minutes or until golden brown and a skewer inserted into the cakes comes out clean. Remove from the tins and allow to cool completely on a wire rack.

TO LAYER THE CAKE

CREAM CHEESE FROSTING

36g lemongrass (about 2 stalks)
50g whole milk
300g butter, softened
240g icing sugar
750g cream cheese

- 1 Place the lemongrass with the milk in a pan over medium heat, and bring to a simmer. Remove from the heat, cover with clingfilm and allow to stand to infuse for 30 minutes. Pass the mixture through a fine sieve discarding the lemongrass.

'Reserve the Rice Krispies to make the walls and keep any leftover mix to make the haunted tree'

- 2 In the bowl of a stand-up mixer fitted with the paddle attachment, mix the lemongrass-milk infusion and butter, until light and creamy.

- 3 Switch the paddle for the whisk. Gradually add the icing sugar and continue to whisk until well combined. Whisk in the cream cheese. Reserve until needed.

CRYSTALLISED LEMONGRASS

160g caster sugar
8 lemongrass stalks, finely chopped

- 4 Place the sugar and 80g water in a small saucepan and over a low heat slowly dissolve the sugar. Add the lemongrass and, stirring constantly, allow the water to evaporate then continue mixing until the sugar crystallises.

- 5 Remove the lemongrass from the pan and place on a tray. Once cool,

break up any clumps into small pieces.

RICE KRISPIE WALLS

100g unsalted butter
1050g marshmallows
600g Kellogg's Rice Krispies

- 6 Line 2 shallow trays measuring 1.5cm x 30cm x 41cm with baking parchment. In a large saucepan over a low heat, melt the butter, add the marshmallows and stir continuously until they have melted, then stir in the Rice Krispies.

- 7 Pour $\frac{3}{4}$ of the mix onto the trays and cover with parchment paper. Using a rolling pin and the height of the tray as the guide, roll to an even thickness.

- 8 Reserve the Rice Krispies to make the walls and keep any leftover to make the haunted tree decoration.

MILLIONAIRE'S SHORTBREAD TOMBSTONES

FOR THE SHORTBREAD

125g plain flour
50g ground almonds
½ tsp baking powder
½ tsp salt
100g unsalted butter, softened
100g golden caster sugar
2 Waitrose British Blacktail Free Range Medium Egg yolks
35g olive oil

FOR THE SALTED CARAMEL

200g double cream
150g unsalted butter
190g caster sugar
1 tsp salt
185g liquid glucose
190g whole milk

TO ASSEMBLE

100g dark chocolate, melted
White chocolate, melted
Wooden lolly sticks*

1 Start with the shortbread. Sift the flour, ground almonds, baking powder and salt into a bowl and set to one side.

2 Using a mixer fitted with the paddle attachment, cream the butter and sugar on medium speed for about 5 minutes until the mixture becomes light and fluffy, being careful not to

over-mix.

3 Reduce the speed of the mixer to low and add the flour mixture. Continue to mix gently until the mixture resembles the consistency of fine breadcrumbs.

4 Combine the egg yolks and olive oil and add them gradually to the bowl while mixing on low speed. Continue mixing until all the liquid has been incorporated and a soft dough has formed.

5 Mould the dough into a flat rectangle and wrap it in cling film. Place in the fridge to rest for at least 2 hours.

6 After 2 hours, place the dough between two pieces of baking parchment and roll out into a rectangle of approximately 5mm in thickness. Cut the dough to fit a tray measuring 30 x 20cm. Place the tray with the dough in the freezer for at least 20 minutes. Preheat the oven to 170°C, gas mark 3.

7 Bake for 15 minutes, remove from the oven and cut into rectangles 2.5cm x 5cm, and curve the top part of each piece to represent a tombstone shape. Return to the oven to finish baking for a further 8 minutes approximately, or until golden brown. Remove from the oven and allow to cool completely on the

'Once the tombstones have cooled, use the melted white chocolate to inscribe them with ghoulish messages'

tray.

8 For the caramel, warm the cream in a small saucepan over a low heat, but do not boil. Place the butter and sugar in a large stainless steel saucepan with the salt, glucose and milk and cook over a medium heat. Stir, using a wooden spoon, until the butter has melted and the sugar has dissolved. Swap the wooden spoon for a whisk and continue stirring until the caramel begins to thicken and change colour. Take care that it does not catch on the bottom.

9 Check with a sugar thermometer and once the caramel has reached 100°C, whisk without interruption until it reaches its final temperature of 135°C. Remove from the heat and add the warmed cream in three stages. After the last addition stir well, making sure the caramel has come together.

10 Pass the caramel through a fine sieve and pour onto a 30cm x 20cm baking tray lined with baking parchment. Allow to cool.

11 To assemble the tombstones: allow the melted chocolate to cool to 32°C, then dip a wooden lolly stick into the chocolate and attach to one side of the shortbread tombstone. Place on a tray and put in the fridge to set.

12 In the meantime, cut the caramel to the same size as the shortbread pieces and return to chill in the fridge. Once chilled, place the caramel on top of the shortbread, carefully sandwiching the lolly stick between the two, smoothing the edges if necessary. Place the assembled pieces in the fridge for 2 hours to firm up.

13 Holding the tombstone by the stick, dip it completely into the chocolate, allowing the chocolate to drip off as you slowly twist the biscuit to coat it evenly.

14 Stand the dipped tombstone by its lolly stick into a cardboard or empty egg box and place in the fridge. Once cooled, use the melted white chocolate to inscribe the tombstones with

GRAVEYARD DECORATIONS

FENCE RAILINGS

100–200g Waitrose Cooks' Homebaking White Marzipan
Dr Oetker Jet Black Gel Food Colour
Dr Oetker Liquid Glucose

1 Place the marzipan on a work surface. Add some black colouring into the centre and proceed to knead until the entire piece has been evenly coloured grey. Repeat the process until a medium grey colour is achieved.

2 Roll the marzipan into thin strips, measuring 0.3cm in thickness. Cut the strips into different lengths: 10cm, 8cm, and some 1cm pieces for the top of the railing. You will need approximately 50 pieces.

3 Lay 9 pieces of the 10cm strips horizontally on a tray that has been lined with parchment paper. Lay out another 9 strips 3cm below them. Lightly pinch the tops of the remaining 10cm and 8cm pieces. Using the glucose, place a small drop approximately 1cm from the pinched top and attach the 1cm lengths perpendicular to it, creating a cross. Repeat this process until all the railings are formed.

4 Place a small drop of the glucose along the horizontal strips, approximately 3cm apart, and attach the 10cm and 8cm cross pieces vertically, interchanging them. Repeat along the length of the horizontal railings.

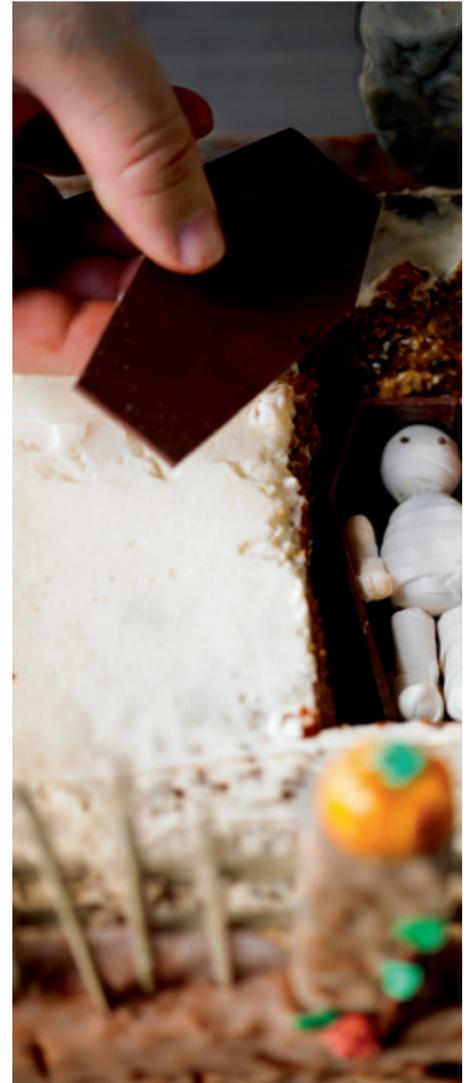
5 Place in a very low oven (no higher than 50°C), a dehydrator or a warm, dry room and allow to dry for approximately 12–24 hours until fully dry. Reserve.

6 Do the same to form a gate, with 4 horizontal strips measuring 5cm each and assemble with the glucose.

ROSES AND LEAVES

Waitrose Cooks' Homebaking White Fondant Icing (you will need approx 500g for all decorations)
Red, yellow and green food colouring

7 Take a walnut-sized ball of icing, divide into 3 and add a few drops of food colouring to each piece, then knead to get the desired colour. Roll out the yellow and red coloured icing to a thickness of about 2mm and cut into 0.5cm flat strips, 5cm in length. Moisten with a little water.



8 Roll up the strips carefully, tightly pinching one side to open the pleats on the other and form petals. Place on a tray lined with parchment paper and allow to dry.

9 For the leaves, roll out the green icing into small balls, approximately 0.3cm in diameter.

10 Flatten slightly and shape into ovals, using a toothpick to mark the veins of the leaves. Fold slightly in half and allow to dry with the roses.

PUMPKINS

Waitrose Cooks' Homebaking White Fondant Icing
Orange and green food colouring
Dark chocolate, melted

11 Halve the icing and add a few drops of orange food colouring to one piece. Knead to get the desired colour. Roll out a few balls, approximately 5g and 10g, of the orange paste.

12 Flatten the centre of each ball slightly. Using a toothpick, make 8 linear indentations from the top to the bottom.

13 Colour the other piece of icing green and roll out into a cylinder, cut into 1.5cm pieces. Wrap the strips around a toothpick as stalks.

14 Allow the pumpkin and the stalks to dry. Using a small amount of glucose, attach the stalk to the top of the pumpkin.



Upload pictures of your finished cake using #HestonfromWaitrose



1 Pipe scary chocolate faces on the front of the pumpkin. Set aside and reserve any melted chocolate.

WREATHS

Waitrose Cooks' Homebaking White Fondant Icing
Liquid Glucose
Waitrose Cooks' Homebaking Sugar Stars
Waitrose Cooks' Homebaking Fruity Confetti

2 Using a small piece of fondant icing, roll a strip measuring 0.5 cm in diameter

'Once the mummy has dried, wrap the separate body parts with the strips of icing and use a little water as glue to attach all the body parts together'

and 2cm in length and form into a dome shape. Lightly cover the surface with liquid glucose and press the stars or confetti on top.

WHITE TOMBSTONES

Waitrose Cooks' Homebaking White Fondant Icing
Dark chocolate, melted

3 Using 30g of white fondant icing, mix in a little black gel colour or use little specks of black icing left over from the railings. Don't combine the 2 colours too much as you want a marble effect.

4 Cut into small tombstones, approximately 4cm x 3cm, and inscribe with the melted chocolate.

CHOCOLATE SOIL AND GRASS

450g water
1450g caster sugar
360g Waitrose Belgian Dark Chocolate, melted
Matcha green tea powder*

5 In a very large saucepan bring the water and sugar to a boil. Using a sugar thermometer, allow the syrup to reach 150°C.

6 Add the melted chocolate and using a whisk, stir until the chocolate has crystallised. Pour onto a tray lined with baking parchment. Allow to cool completely.

7 Once cool, break up the soil mixture. Mix some with the matcha powder until the mixture resembles grass colour. Reserve both the chocolate and green 'soil' in separate airtight containers.

HAUNTED TREE

Reserved Rice Krispies
Waitrose Cooks' Homebaking White Fondant Icing
Green and red food colouring

8 Using some of the reserved Rice Krispies, shape a cylinder of approximately 4cm in diameter and 12cm in length.

9 Lightly pinch one end of the tree until it resembles roots. Make a dip indentation at the other end, approximately 3cm, to resemble the top of a dead tree.

10 With a cocktail stick, make 2 holes where the eyes will be. Do the same to make an indentation for the mouth.

11 Mix the fondant icing with the green and red food colouring until brown icing is formed.

12 Roll the fondant icing to a thickness of 0.2cm and cover the tree. Use some of the leftover icing to shape a nose for the tree. With a toothpick, make indentations on the surface to resemble bark.

13 With the reserved melted chocolate, pipe the eyes and mouth. Allow to set.

MUMMY AND CASKET

150g dark chocolate, melted
2 sheets acetate*
Waitrose Cooks' Homebaking White Fondant Icing

Visit waitrose.com/hestonhalloweencake to download the casket and mummy templates

1 Place a sheet of acetate on a chopping board. Pour some of the chocolate in the middle. Place another sheet of acetate on top. Using another chopping board, press down to a very even layer, approximately 0.1cm thin. Place the tray in the fridge for 30 minutes or until fully set. In the meantime, prepare the casket and mummy templates.

2 Once the chocolate is set, remove from the fridge, lift off the top layer of acetate and using the casket template, cut all of the shapes using a warm knife.

3 Using melted chocolate in a piping bag along the template edges, attach all of the pieces together, except the lid. Place in the fridge to set.

4 For the mummy, portion the fondant icing into a 4g piece for the head, 10g piece for the torso, 2 x 5g pieces for the arms and 2 x 10g pieces for the legs.

5 Use the template as a guide to shape the pieces for the body. Allow to dry overnight.

6 Roll another portion of the icing to a thickness of 0.2cm and cut into flat strips measuring 0.5cm wide.

7 Once the mummy has dried, wrap the separate body parts with the strips of icing. Then use a little water as glue to attach all the body parts together.

We'd love to see how you got on with this recipe. Send us your pictures using #HestonfromWaitrose on Facebook, Twitter and Instagram

TO ASSEMBLE THE CAKE

1 presentation board*
1kg Waitrose Cooks' Homebaking White Fondant Icing
Dr Oetker Jet Black Gel Food Colour
Cocoa powder
Toothpicks

1 Place one of the carrot cake sponges on your presentation board. Spread some of the cream cheese frosting on top of the cake and sprinkle with some of the crystallized lemongrass. Repeat with the second sponge to form a second layer.

2 Cut a deep rectangle of sponge measuring 7cm x 11.5cm out of one side of the cake. This will be the place to 'bury' the casket.

3 Add a little black food colouring to the fondant icing to make a light grey colour. Keep the icing covered to prevent it from drying out.

4 Cut the graveyard walls out of the Rice Krispies. Cut 2 pieces big enough for the front and back of the cake and 2 pieces to cover the shorter ends, so that the cake is totally covered on 4 sides.

5 Using a spoon, make random crevices in the Rice Krispie wall. Roll out the grey paste and cut in sections big enough to cover the lengths of wall. Lay the rolled-out fondant on the wall and gently press down, filling in all the crevices.

6 Spread some of the frosting around the sides of the cake and attach the iced walls, making sure that the corner joints are smoothed together well with no gaps.

7 Using a wooden skewer, score along the walls to make brickwork. Divide the bricks into random widths to resemble large rocks.

8 To build the fence support, use Rice Krispies and cut 10 rectangles measuring 7cm in length and 1.5cm in width. Cover with the same colour icing as the walls.

9 With the help of a ruler, divide the longest wall of the cake into 3 equal portions, and in 2 for the shorter sides. Using toothpicks, attach the fence supports at these points.

10 Using a skewer, make holes on the side of the supports at 3cm intervals for the railings. Using a little water and a brush, attach the fence to the supports. Don't worry if any piece breaks off – it just adds to the charm of a haunted graveyard!

11 Place the mummy inside the casket and place the lid, half open on top. Place the casket inside the 'grave' made

in the cake.

12 Using cocoa powder, brush the surface of the haunted tree and place it in one corner of the cake.

13 Once the layout of the cake is decided, use the green soil as the grass for the footpaths. Use the remaining chocolate soil to cover the entire surface of the cake making sure to add enough on top of the casket to resemble a mound.

14 Place all of the different decorations around the cake, including the millionaire's shortbread tombstones.

15 Using any leftover brown fondant



'Attach the fence. If any breaks off, it just adds to the charm of a haunted graveyard!'

icing to make the vines for the flowers and leaves. Cut the icing into a long strip measuring 0.2cm in diameter and roll into a thin sausage shape. Cut at different lengths and, using water, attach to the walls of the graveyard. Use water to attach the leaves and roses. Dust the graveyard walls and railings with cocoa powder for an old, shabby, haunted look.

NUTRITION 3330kJ/798kcal/49.8g fat/13.7g saturated fat/79.1g carbohydrate/63g sugars/ 2.8 fibre/8.4g protein/0.8g salt per serving of 30 (carrot cake and frosting only – excludes edible decorations)