

#DIY

How to decorate the 3D pumpkin cake

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Painter & Pastry Chef



Colour fondant dark brown to create the pumpkin stalk, then colour more fondant black to cut out facial features using templates and place them on the cake.



Tint buttercream and fondant green to pipe vines and cut out leaves for decoration.

1

Place a cake board on a turntable with a dollop of frosting, then position the first red velvet cake base. Soak in milk for moisture and layer with cream cheese frosting, repeating for all 3 cake layers.



2

Carve the stacked cake to form the classic pumpkin shape and apply a crumb coat to refine the silhouette.



Cover the chilled cake with orange Swiss meringue buttercream and smooth it into a pumpkin form.



Smooth out the lines and refrigerate the cake for at least 2 hours to set the shape.