

#DIY

# How to decorate the 3D pumpkin cake

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Painter & Pastry Chef



6

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



5

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.



4

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



3

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

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.

