

Sculpted Jack O'Lantern Cake Instructions

Day ONE

[Pumpkin Spice Cake Ingredients \(½ sheet\)](#)

-Cut each cake into ½- each student gets ¼ sheet cake
(Combined with finishing Jack O Lantern Cookies)

Day TWO

- Demo Cared cave
- Students make templates
- Demo Ganaching cake (already had demoed of to make ganache with s'mores cupcakes)
- Carve Cake
- Chocolate Ganache (Choc 10 oz, Heavy Cream 5 oz for two students)
- Students carving: 1 - 1 ½ hours
- Students ganaching: 30-45 minutes
- Used extra ganache and cake to make cake truffles
- Most students finished around 1:30, some took until the bell. Used extra time for Halloween Cupcake Wars

DAY THREE

- Demo Fondant (students used 1# 5 oz fondant each) Quick Airbrush refresher)
- Fondant
- Airbrush