



Velvet Cauldron Cake

Makes: 1 cauldron

Ingredients:

For the (red) velvet cake:

- 2 large eggs
- ¾ cup buttermilk
- 1 cup neutral oil
- 2 tsp. white vinegar
- 1½ cups sugar
- Red, green, or purple gel food coloring
- 2½ cups all-purpose flour
- 1½ Tbsp. unsweetened cocoa
- ¾ tsp. baking soda
- ½ tsp. baking powder
- 2 tsp. kosher salt

For the frosting:

- ½ cup unsalted butter, softened
- 2½ cups confectioners' sugar
- 2 Tbsp. unsweetened cocoa powder
- 2-4 Tbsp. heavy cream or whole milk
- ¼ tsp. kosher salt

To decorate:

- Oreo cookies
- Green candy melts
- Mini candy bars
- M&M's
- Candy eye balls
- Halloween sprinkles

Method:

1. Preheat the oven to 350°F.
2. In a large bowl, whisk to combine eggs, buttermilk, oil, vinegar, sugar, and food coloring to combine.
3. Add flour, cocoa, baking soda, baking powder, and salt; mix until smooth.
4. Spray to coat a cauldron pot or mini cauldron cakes mold. Pour in cake batter.
5. Bake for 50-60 minutes or until a small knife inserted in the center comes out clean.
6. Cool completely.
7. In the bowl of a stand mixer fitted with a paddle attachment, beat butter until smooth.
8. Add confectioners' sugar, cocoa, 2 Tbsp. cream or milk, and salt; beat to combine.
9. Beat until smooth and fluffy, adding additional cream or milk as needed.
10. Pipe over cooled cake, and decorate with dipped Oreos, candy bars, candies, and other decorations as desired.