

# Spooky travels

Halloween Recipe 2025



## Recipe

### Moist Pumpkin Cake

|                   |             |
|-------------------|-------------|
| Pumpkin purée     | 200g        |
| Brown sugar       | 150g        |
| All-purpose flour | 150g        |
| <b>Totaal</b>     | <b>600g</b> |

### Moist Pumpkin Cake

Preheat oven to 170°C.

Mix eggs, sugar, and oil until smooth. Add pumpkin purée and mix well.

In a separate bowl, sift together dry ingredients. Add to wet mix.

Pour into a rectangular mold (small loaf or bar mold).

Bake for 20–25 minutes. Cool completely and freeze for easy handling.

### Milk Chocolate Namelaka

|               |             |
|---------------|-------------|
| Reno X Milk   | 100g        |
| Gelatin       | 2g          |
| <b>Totaal</b> | <b>402g</b> |

### Milk Chocolate Namelaka

Soak gelatin in cold water.

Bring milk to a boil, remove from heat, add gelatin.

Pour over chocolate, emulsify using hand blender.

Add cold cream, blend until smooth.

Cover and refrigerate overnight. Pipe when set.

### Pumpkin Crunch Coating

|                             |             |
|-----------------------------|-------------|
| Reno X White                | 200g        |
| Cocoa butter or neutral oil | 50g         |
| Crushed puffed rice balls   | 30g         |
| <b>Totaal</b>               | <b>280g</b> |

### Pumpkin Crunch Coating

Melt chocolate with cocoa butter. Add color and spice.

Stir in crunchy elements.

Dip frozen cake pieces into coating and let set on a rack.

## Assembly, layout and finishing

Cut or unmold pumpkin cake into rectangular bars.

Freeze briefly.

Dip in crunchy coating.

Pipe milk chocolate namelaka on top.

Add whipped ganache swirl if desired.

Decorate with white chocolate ghost and accents.

**Enjoy this exciting recipe.**

## Featured Product(s)



**Spooky**