

My name is Gracie-Mai and I am in year 7.

These are my cupcakes, I baked 24 all together. They are sponge cupcakes half with jam injected in the middle and half with lemon curd in with home made chocolate buttercream on the top that I piped myself! They are decorated with Halloween sweets. I hope you like them!

Gracie.







## Maddie – Year 7

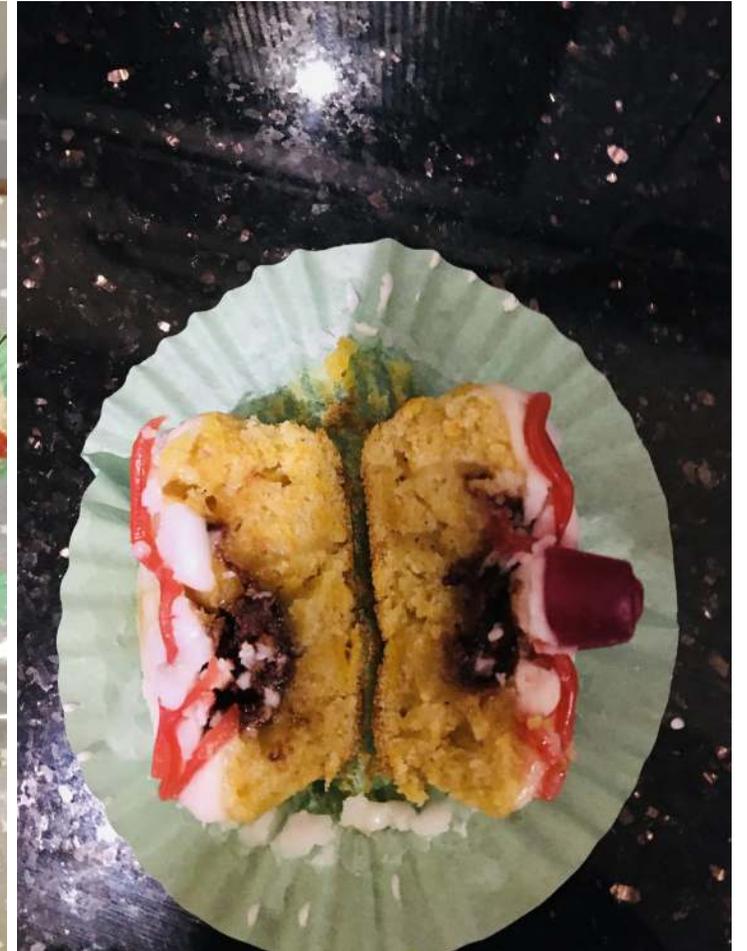
Pumpkin & Sweet Potato Soup, served with crispy shallots, coconut cream swirl, toasted pumpkin seeds and freshly baked bread. Served inside the pumpkin.

In season ingredients: Pumpkin (including seeds) & Sweet Potatoes.

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## Dominy - 7PR

She made these cupcakes using fresh pumpkin that she picked from a friend's patch. She roasted the pumpkin herself before adding it to the cupcakes and giving them a Halloween theme and a Nutella filling!





My name is Alfie and I am in year 8 at FCC.

Please find attached pictures of Billy The Bat Cake! He is an orange and black marble cake with black buttercream icing on top. He has edible googly eyes and a marshmallow mouth to give him character. He also has non-edible bat wings and ears.



## Pearl, year 7

It is a Pumpkin Meringue Pie.

The pie filling is made with seasonal pumpkin. I used a piping bag to pipe the meringue on top. I know you are unable to taste it, so you will have to believe me when I say it was delicious, and all my family enjoyed it.

# Maddie, year 7

Carrot, Orange & Walnut  
Frankenstein Slices.

- Carrot, orange & walnut cake with cream cheese frosting.
- In season ingredients: Carrots, Orange & walnuts.





Ellie, year 7

Description: I have made a Chocolate Orange Cauldron Cake, with Halloween themed sweets and piped orange flames on top of a fondant layer. There's orange flavoured buttercream between each layer of chocolate cake.



Delanna,  
year 8  
Vampire  
cookies



## Maddie, year 7

### **Mummy Cake with Oozing Blood Centre.**

Vanilla green sponge cake with silver buttercream and red caramel oozing from the middle. Fondant icing used for bandage decoration.

Caramel is considered an autumnal seasonal ingredient.

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## Harry, year 7

I made this Spooky Cake and used grated Pumpkin in the cake mixture.





## Charlie, year 7

- It's an apple cake with crumble topping with a red velvet bat running through it.
- I have decorated it with caramel butter icing and clean leaves.
- My seasonal ingredients were beetroot in the red velvet cake and apple.



## Isabella & Kayleigh, year 8

We made a graveyard that has been raided and abandoned. It is a chocolate fudge cake with fudge and white chocolate icing. The gravestones and bones are made from fondant icing.

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Kieron, year 8

## Rebecca, year 8

- Pumpkin Spice Cake - Pumpkin spice cake with a vanilla buttercream icing and decorated with a pumpkin patch, graveyard and haunted house. The cake is surrounded with Pumpkin shaped Gingerbread biscuits decorated with Royal icing
- Seasonal ingredient - Pumpkin





Olivia & Sophie, year 8  
They have made a pumpkin cake, made from an orange flavoured sponge cake.



## Skye, year 9

- For the cooking competition I made a pumpkin pie, a carrot and apple cake, and some mini pumpkin pies.
- I also used some satsumas to make pumpkins as they ran out at the shops.
- The in-season ingredients I used were pumpkin, apple and carrot.

Elina, year 7

Carrot cake with orange butter icing and fondant icing pumpkins.

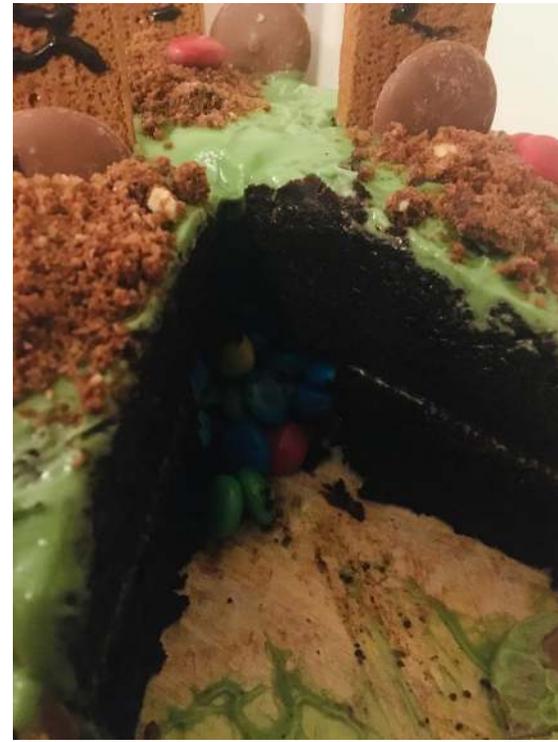
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Louis, year 8

Lovely light and tasty cakes with white, black and orange icing on top for decoration.



Erin, year 7  
Halloween cake, inspired by our neighbours at All Saints church!

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