

# Chocolate Blackberry Elegantly Gothic Halloween Cake

Yield: 4 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/3-layer-halloween-cakes-recipe-with-fondant>

## Ingredients:

- 1 1/16 cup cocoa powder sifted
- 6 tablespoons boiling water
- 4 teaspoons gel food colouring black, optional
- 7 tablespoons softened butter ? cup + 1 heaped tbsp
- 3/4 cup light brown soft sugar
- 7/8 cup caster sugar
- 1 3/8 cups self raising flour 1 + 1/2 cups, sifted
- 1 baking powder rounded tsp
- 3 large eggs beaten
- 7/8 cup dark chocolate chopped
- 7 1/16 tablespoons white chocolate chopped
- 1/2 teaspoon food colouring purple powdered, optional, DO NOT use water based colouring, including gel, powdered or oil based only
- 2 15/16 cups blackberries fresh or frozen
- 4 tablespoons sugar
- 13/16 cup egg white 5 large
- 2 1/4 cups caster sugar 1 + ? cup
- 1 2/3 cups softened butter 1 + generous 1/2 cup
- 4 3/8 ounces blackberry puree ? + ? cup
- 1 teaspoon vanilla extract
- 1 teaspoon food colouring purple gel or powdered, optional
- 5/8 cup dark chocolate chopped
- 3 1/2 ounces blackberry puree generous ? cup
- 2 tablespoons full-fat milk plus extra as needed
- 2 1/8 tablespoons butter
- 1 teaspoon gel food colouring black, optional
- 4 tablespoons blackberry jam
- fondant black, for the roses
- silver lustre dust
- purple sprinkles black and, as desired