

PILE'O BONES CAKE

By LENZO

EASY

WHAT YOU'LL NEED...

- Skull cake topper
- Colour Mist Food Colouring
- Pre-made cake
- Bone Meringues

Here at **LENZO**, we are so excited for the **#ScarySeason** that is quickly dawning upon us, so much so, that we have teamed up with Spotlight to throw a Halloween bash like no other (include link to editorial).

If you too are having a get together for Halloween, we recommend going all out on the sweets and to create anything from **#BOO** monogrammed cookies to brain jelly to ensure you are the host of the **#SpookiestPartyOfTheYear**. For a simple yet effective treat, we recommend getting creative and decorating a cake with everything creepy you can get your hands on from your local Spotlight!

Here, we decorate a simple cake prepared for us by **Lamanna Patisserie** with meringue bones and Spotlight Decorations. We have included a step-by-step guide, but the best thing about this DIY, is that you can do whatever your heart desires!

Step 1. Prepare any baking goods (ie. the cake and bone meringues) and head over to Spotlight to pick out some cool decorations.

Step 2. Spray your bone meringues with Colour Mist Food Colouring (from Spotlight) to give it a real authentic finish.

Step 3. Begin from the bottom of the cake and decorate up with your chosen decorations. We kept the base bare with only our coloured bone meringues, which was then topped off by a chilling skull we picked up from Spotlight.

Step 4. Bon-appetite lovelies and we hope you enjoy eating your ghoulish cake!

Love LENZO x



KEY PRODUCTS

'Robert's Confectionery'
Professional Cake Mix



'Wilton' Colour Mist



'Mondo' Cake Tins



'Spooky Hollow' Skulls, 3pk

