



# Halloween Spiderweb Cake

with maraschino cherries



## Hero Product



Available for purchase at  
Walmart & Amazon.com

PREP: 30 MIN | COOK: 40 MIN | TOTAL: 70 MIN



Mario Foods  
Maraschino Cherries



Cocoa Powder



Espresso Powder



Baking Powder



Baking Soda



Salt



Vegetable Oil



Sugar



Eggs



Vanilla Extract



Milk



Powdered Sugar



Flour

## LET'S GET STARTED

This chocolate spider web cake features two layers of chocolate cake frosted in a homemade chocolate buttercream and decorated with spooky melted marshmallow spider webs!

## TOOLS

- 8 inch cake pan
- Hand Mixer
- Mixing Bowls

## INGREDIENTS

Serves 8 people

- All-purpose flour 2 cups
- Unsweetened cocoa powder 1 cup
- Instant espresso powder 1/2 tbsp
- Baking powder 1 tsp
- Baking soda 1 tsp
- Kosher salt 1 tsp
- Vegetable oil 1/2 cup
- Granulated sugar 1 1/4 cup
- Eggs 2 large
- Pure vanilla extract 1 tsp
- Whole milk 2/3 cup + 2 tbsp
- Powdered Sugar 3 cups
- Marshmallows 12 regular sized
- Mario Foods Marashino Cherries 2 tbsp

## LET'S GET SOCIAL



Mario Olives & Specialty Foods



@Mariofoods



## 1 PREHEAT

Pre-heat oven to 350 degrees. Line one 8-inch round cake pans with parchment paper. Lightly grease and set aside. In a large bowl, combine flour, cocoa powder, espresso powder, baking powder, baking soda, and salt. Set aside.



## 4 PREPARE BUTTERCREAM

Using an electric hand mixer, cream butter until smooth. Add powdered sugar, cocoa powder, salt, and milk. Mix until buttercream is smooth. Level cooled cake as needed. Cut cake in half evenly. Spread about 1/3 cup of chocolate buttercream over 1/2 of the cake. Place second cake layer on top & spread buttercream.



## 2 PREPARE BATTER

In a separate bowl, beat together oil, sugar, eggs, and vanilla until well combined. Alternate adding dry flour mixture and milk. Add about 1/2 of flour mixture until almost incorporated. Follow with half of milk. Repeat adding the other half of flour and remaining half of milk.



## 5 LAYER CAKE

Spread a thin layer of buttercream around the sides of the cake to seal in the crumbs (crumb coat). Place in the fridge and allow to chill for 20 minutes. Coat cake with another layer of buttercream. Keep in the fridge until ready to decorate with marshmallow webs.



## 3 BAKE

Add batter to prepared cake pan and add sliced cherries. Cover cherries with a spatula and bake at 350 degrees for 40 minutes or until toothpick comes out clean. Once cooled, run mini offset spatula around perimeter of cake to loosen from pan, if necessary.



## 6 ADD WEBS

Place marshmallows in a microwave safe bowl. Microwave for one minute or until marshmallows have puffed up. Stir and until smooth. Allow to melted marshmallows to cool and thicken, about 3 minutes. Using your hands, stretch and pull into strands and gently drape over top and around the sides of frosted cake.