



Morticia's Bloodcurdling Book of Baked Goods

Morticia Moon



6

Fun And Easy
Cake And Cupcake
Recipes!



MORTICIA MOON is an artist and baker living a solitary life at Transylvania Treats, a Halloween themed bakery deep in the mountains of Southern, Pennsylvania. Moon baked her way through her twenties in professional settings around the country, keeping handwritten journals as she went. Baking has now become her personal practice, which she shares with students from around the world in workshops held at her home. When not teaching she spends her days chopping wood, mixing dough and studying the stars.



Whether you're looking for a terrifying cake to bake for a sinister party or some spooky cupcakes for a chilling get together, *Morticia's Bloodcurdling Book of Baked Goods* has what you need to create tasty Halloween-themed bakes. So what better way to celebrate the holiday than to whip up an eerie treat. Try not to scream as you read about how to make some of these spine-chilling sweets. Contains 6 fun and easy cake and cupcake recipes.

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Here esteemed author Morticia Moon is known for turning everyday pastries into spooky, eye-catching treats, features tons of different techniques, allowing both beginners and baking experts to hone their skills this Halloween season. Whether you're a curious witch, a Halloween fiend or you just want to add a creepy touch to your baking, Morticia Moon will give you all the inspiration you need.

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Monster Mash Cake

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Monster Mash Cake—a fun Halloween cake perfect for a party! Green and purple layers of vanilla cake topped with black buttercream frosting.



Ingredients

Vanilla Cake

3/4 cup unsalted butter
1 1/4 cup granulated sugar
1 tablespoon vanilla bean paste
1 teaspoon vanilla extract
3 eggs
1 cup milk
2 1/4 cup all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
Green food coloring
Purple food coloring

Vanilla Buttercream

1 cup unsalted butter
2 1/2 cups powdered sugar
1 tablespoon heavy whipping cream
1 teaspoon vanilla extract
Black food coloring

Assemble and Decorate

Any desired sprinkle mix

Instructions

Vanilla Cake

1. Preheat oven to 350 degrees and grease and dust three 6 inch pans with flour.
2. In the bowl of a stand mixer, beat together butter, sugar, vanilla extract, and vanilla bean paste using the paddle attachment until light and fluffy.
3. Add in each egg one at a time and then add in the milk.

4. Add in flour one cup at a time along with baking powder and salt until completely mixed into the batter.
5. Divide the batter evenly between three bowls. Add green food coloring to two of the bowls and purple to one of the bowls. Adjust the amount of food coloring to your preference and stir it in until it is completely mixed in.
6. Transfer batter to the cake pans and bake for 33-37 minutes or until you can stick a toothpick



into the cake and it comes back clean. Remove from oven and transfer to a cooling rack to cool.

Vanilla Buttercream

7. Beat together butter with 1/2 cup of powdered sugar at a time until all of the powdered sugar has been incorporated. Add in vanilla extract, heavy whipping cream, and black food coloring and beat until you get the desired color of frosting. If it is not dark enough, continue adding in more black food coloring.
8. Transfer frosting to a piping bag with a 2A piping tip.

Assemble and Decorate

9. If your cakes are not flat on top, cut the tops off to make them flat and each layer even in height.
10. Take one of the green cake layers and pipe frosting around the edge and in the middle. Use

an icing spatula to spread the frosting evenly on top.

11. Repeat with the next two cake layers (make sure the purple cake layer is in the middle). Pipe around the side of each of the cake layers and then use the icing spatula to spread it evenly around.
12. Separate the ball sprinkles from the rest of the sprinkles. Place the ball sprinkles along the side of the cake and the rest of the sprinkles on top. To keep the sprinkles from falling off, lightly press them on to the cake as you place them on.
13. Now simply serve!





Spiderweb Cheesecake

Spiderweb Cheesecake—a chocolate mocha fudge cheesecake decorated for the Halloween season. This thick and creamy New York-style cheesecake is black all the way through and makes a great fun dessert for a Halloween table.

Ingredients

Chocolate Crust

- 2 cups almond flour
- 2 tablespoons sweetener
- 2 tablespoons melted butter
- 2 tablespoons cocoa powder
- 1 teaspoon vanilla
- 1 large egg
- 4-5 drops of black food coloring

Chocolate Mocha Cheesecake Filling

- 3 cups full fat cream cheese
- 3 large eggs
- 1 cup sweetener
- 2/3 cup cocoa powder

- 2 teaspoon instant espresso granules
- 1 teaspoon vanilla
- 10-12 drops black food coloring

Ganache Topping

- 1 cup chocolate chips
- 1/2 cup white chocolate chips
- 1 cup heavy cream
- 4-5 drops black food coloring



Instructions

Crust

1. Preheat oven to 350 F.
2. Add almond flour, powdered erythritol, and cocoa powder into a 9 inch springform pan wrapped with tin foil.
3. Gently whisk butter with the egg, black food coloring, and vanilla and add to the pan. Blend all ingredients well with a fork. Once blended, spread mixture evenly at the bottom of the pan. The back of a small flat bottomed measuring cup works very well. Prick all over with a fork.
4. Bake for 8-10 minutes until just lightly golden brown and cool to room temperature before adding the cheesecake batter.

Cheesecake Base

5. In a medium-sized bowl or in the bowl of a stand mixer whip cream cheese, vanilla, powdered erythritol, cocoa powder, espresso powder, and blend until soft and fluffy.
6. Add eggs one at a time until fully blended. Scrape down the

- sides of the bowl before adding each egg. Add black food coloring and blend until combined. Pour cheesecake filling into your crust.
7. Bake at 350 F oven for 35–40 minutes or until the cheesecake is set in the center. Leave the cheesecake in the oven to cool.
 - Ganache Topping***
 8. Pour dark chocolate chips into a medium-sized bowl and set aside.
 9. Warm heavy cream until bubbles form on the rim of the pan. Do not boil. Add the black food coloring to the heavy cream and stir to combine.
 10. Pour the warm cream over the chocolate chips and let sit for 4–5 minutes. The cream will melt the chocolate perfectly during this time.
 11. Stir the ganache until dark and shiny, if the chocolate isn't quite the right color you can add more food coloring at this stage.
 12. Allow the ganache to cool for 5 more minutes before pouring over the cheesecake. Set the cheesecake aside.
 13. Melt the white chocolate chips and add them to a piping bag. You do not need a tip for this, you can snip off the end of the piping bag and that works just fine. Start at the outside rim and draw a spiral all the way to the center of the cheesecake.
 14. Using a toothpick, or skewer, draw lines from the center of the cheesecake out to the rim. This will create a spiderweb pattern.
 15. Cool the cheesecake completely before serving.



Black Velvet Cake

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Black Velvet Cake—rich, deep, and not too sweet. It's the perfect Halloween cake recipe, decorated with starry white paint splatters and flying bats.



Ingredients

Black Velvet Cake

2/3 cup black cocoa powder
2 cups all-purpose flour
1 1/2 cups granulated sugar
1/2 teaspoon salt
1 tsp baking soda
1 1/2 cups vegetable or canola oil
1 cup buttermilk
1 tablespoon white vinegar
2 large eggs
2 teaspoon vanilla extract

Black Cocoa Buttercream

1 cup unsalted butter
1 cup vegetable shortening
2–3 cups powdered sugar
1 1/2 cups black cocoa powder
1 tsp vanilla extract

Assemble and Decorate

White food coloring
3/4" flat paint brush
White nonpareil sprinkles
Flying paper bats
26 gauge floral wire

Instructions

Black Velvet Cake

1. Preheat the oven to 350 F and spray three 6" round cake pans with nonstick spray and line the bottoms with parchment paper.
2. In a large bowl, whisk together the cocoa powder, flour, sugar, salt, and baking soda.
3. In a separate bowl, whisk together the oil, buttermilk, vinegar, eggs, and vanilla.
4. Slowly pour the wet ingredients into the dry as you whisk to combine. Switch to a rubber

spatula about halfway through as the batter thickens. Fold the batter until smooth.

5. Pour into your cake pans and bake for 35–40 minutes, or until a toothpick in the center comes out clean.
6. Allow the cakes to cool in the pans for about 20 minutes. Then turn them out onto a cooling rack and peel off the parchment paper. Place them into the refrigerator uncovered to chill for about 1 hour.



Black Cocoa Buttercream

7. In a large mixing bowl using a hand or stand mixer, cream together the butter and shortening until smooth and combined.
8. Mix in the powdered sugar, 1 cup at a time, and then the black cocoa powder. Finally add in the vanilla.

Assemble and Decorate

9. Once the cakes have completely cooled, level off the tops if needed.
10. Spread an even layer of buttercream between each cake and then allow the cake to chill for about 20 minutes.
11. Once set, use the remaining frosting to cover the entire cake. Place the cake back in the refrigerator once more to let the frosting set.
12. For the splatters, combine 1 teaspoon of white food coloring with about 1/2 tsp of water in a small dish.

13. For the bats, cut 6 pieces of wire about 6–7 inches long. Using the adhesive strips, stick them on to the ends of each wire.
14. After the cake is chilled, begin by adding the white splatters. Lightly dip the tip of your brush into the white food coloring and place the brush about an inch away from the cake. Use your finger to run it across the tip of the brush, flicking the food coloring onto the cake. Repeat this process all around the cake.
15. Next, toss little pinches of the white sprinkles against the sides of the cake and stick the bats into the top of the cake
16. Now slice and serve!



Bleeding Black Cupcakes

Bleeding Black Cupcakes—chocolate cupcakes filled with cherry filling that'll bleed with sweetness with a single bite!



Ingredients

Black Forest Cupcakes

1 1/4 cups all-purpose flour
1/2 cup cocoa powder
1 teaspoon espresso powder
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 large eggs
1 cup granulated sugar
1/2 cup oil
1 teaspoon vanilla extract
1/2 cup buttermilk

Cherry Filling

2 cups cherries pitted
1/4 cup granulated sugar
1/4 cup water
1 tablespoon cornstarch
1/2 teaspoon vanilla extract

Dark Chocolate Frosting

1 cup butter
1/3 cup cocoa powder
2 1/2 cups powdered sugar
1 teaspoon vanilla extract
Black food coloring



Instructions

Black Forest Cupcakes

1. Make the cupcake batter. Sift together the dry ingredients including the flour, cocoa powder, espresso powder, baking powder, baking soda, and salt.
2. Whisk the eggs with sugar, oil, and vanilla until well combined. Add half of the dry ingredients, stirring just until combined. Add the buttermilk and mix until combined. Add the remaining dry ingredients and stir just until combined.
3. Line a muffin pan with cupcake liners. Fill each of the muffin cups about halfway with the batter. Set the air fryer to 350 F and bake the cupcakes for about 12–15 minutes or until a toothpick inserted in the center comes out clean. Remove from the oven and let cool completely on a wire rack.

Cherry Filling

4. Combine the cherries with sugar, water, cornstarch, and vanilla in a medium saucepan over medium heat, stirring to combine.

5. Bring to a boil, then reduce heat to low and simmer for 5 minutes or until thickened, stirring frequently
6. Remove from heat and gently mash the cherries. Let cool completely.

Dark Chocolate Frosting

7. Make the frosting. Beat the softened butter until light and creamy, about 3 minutes. Sift the powdered sugar and cocoa powder and slowly add them to the butter, mixing constantly. Add the vanilla and enough black food coloring to turn the frosting black. Beat until well combined then transfer the frosting to a piping bag with a star tip.
8. Prepare the cupcakes. Scoop out about 1/2 tablespoon of the center of each of the cupcakes. Fill the center with the cherry filling, making sure to add some of the liquid too. Pipe the frosting on top. Drizzle some of the blood.

Assemble and Decorate

9. When the cupcakes have cooled down, remove a cone or funnel-shaped piece from the center of the cupcakes with a sharp knife as shown in the pictures in the post.
10. Fill the cavity with room temperature white chocolate ganache.
11. Frost the cupcakes with the black frosting. I like to frost them with a large swirl, but you can frost them however you like.
12. Sprinkle Halloween sprinkles on top, and serve!



Devil Food Cupcakes



Devil Food Cupcakes—rich chocolate cupcakes topped with special sweet pomegranate sugar shards. A devilishly sweet treat!



Ingredients

Chocolate Cupcakes

3/4 cup unsweetened dutch process cocoa powder

3/4 cup freshly brewed coffee

3 cups all-purpose flour

1 teaspoon baking soda

1 teaspoon baking powder

1 teaspoon salt

1 1/2 cups unsalted melted butter

2 cups sugar

4 large eggs

1 tablespoon vanilla extract

1 cup sour cream

Chocolate Ganache Frosting

16 ounces chopped high-quality dark chocolate

2 cups heavy cream

1/4 cup corn syrup

Pomegranate Sugar Shards

1 3/4 cups sugar

3/4 cup corn syrup

1/2 cup pomegranate juice

Pomegranate Syrup

1 cup sugar

2/3 cup pomegranate juice

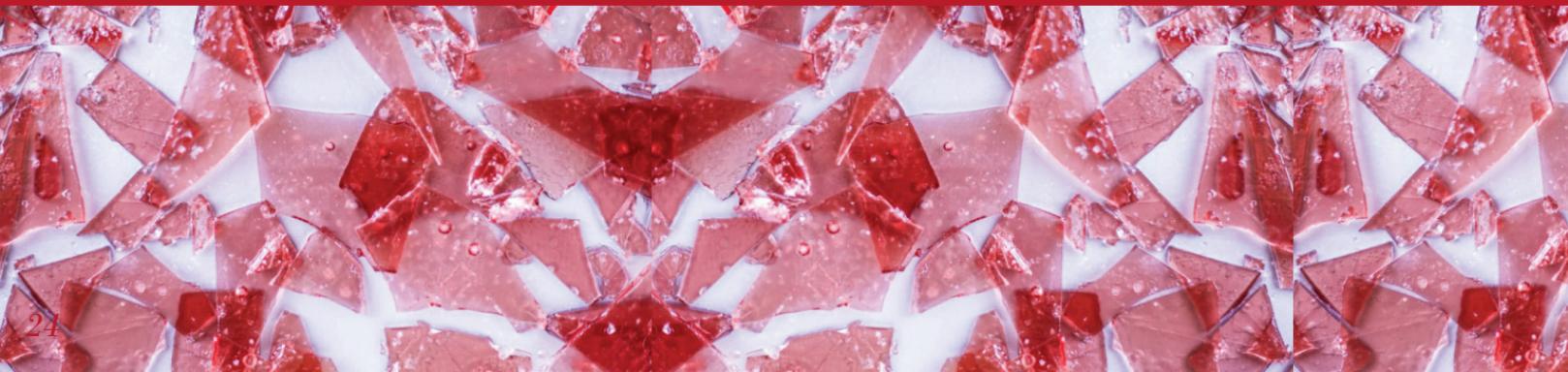
Instructions

Chocolate Cupcakes

1. Preheat the oven to 350 F. Line a muffin tin with liners.
2. In a bowl, whisk together the cocoa and hot coffee until smooth. In a large bowl, whisk together the flour, baking soda, powder and salt.
3. In the bowl of your electric mixer, beat the melted butter and sugar until combined and the butter is cooled, about 2 to 3 minutes. Beat

in each egg one at a time. Beat in the vanilla extra and scrape down the bowl if needed. Beat in the cocoa/coffee mixture until combined. Add the flour in 2 batches, alternating with the room temp sour cream and finishing with the flour. Beat until just combined.

4. Use an ice cream scoop or 1/4 cup measure to fill each liner 3/4 of the way full. Bake for 15 minutes, or until a toothpick inserted in the center comes out clean.



Chocolate Ganache Frosting

5. Place the chopped chocolate in a large bowl. Heat the heavy cream and syrup in a saucepan until it's just bubbling around the edges and warm, but not boiling. Pour it over the chocolate and let it sit for 1 minute. Stir until the chocolate melts.
6. Stick the mixture in the fridge. Stir it every 5 to 10 minutes, until it's thick enough to spread or pipe onto the cupcake without running. I refrigerated mine for about 1 hour, then spread it on the cupcakes!

Pomegranate Sugar Shards

7. Spray a baking sheet liberally with nonstick spray. Fit a heavy saucepan with a candy thermometer. Add the sugar, syrup and pom juice and heat over medium heat, whisking until the sugar dissolves.
8. Let the mixture bubble until it reaches 300 F without stirring. Once it's at 300 F, remove it

from the heat and as soon as it stops boiling, pour it on the sheet.

9. Allow to cool for 1 to 2 hours and then when it's solid, twist the pan or hit it with something hard to break it into pieces.

Pomegranate Syrup

10. Heat the sugar and juice in a saucepan over medium high heat. Whisk until the sugar dissolves. Bring the mixture to a boil and let it bubble for 1 to 2 minutes.
11. Take it off the heat and allow it to cool completely. It will thicken as it cools.



Full Moon Cupcakes

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Full Moon Cupcakes—moist and fudgy brownie cupcakes topped with chocolate buttercream and homemade chocolate shortbread cookies.

Ingredients

Chocolate Cookies

1/2 cup unsalted butter,
room temp

3/4 cup granulated sugar

1/2 teaspoon salt

1 large egg

1/2 cup dark cocoa powder

1 1/2 – 1 3/4 cups all-purpose flour

Brownie Cupcakes

4 oz bittersweet chocolate,
chopped

1/2 cup unsalted butter

1 cup granulated sugar

1 teaspoon vanilla extract

3 large eggs

1/2 cup all-purpose flour



1/4 cup dark cocoa powder

1/2 teaspoon baking powder

1/4 teaspoon salt

Chocolate Buttercream

1 cup unsalted butter

4 cups powdered sugar

1/2 cup dark cocoa powder

3–4 tablespoon milk

Assemble and Decorate

2 cups powdered sugar

2 tbsp milk

White nonpareil sprinkles

White star sprinkles

A vertical image on the left side of the page showing a stack of three brownie cupcakes. Each cupcake is topped with a swirl of dark chocolate frosting and decorated with small white star-shaped sprinkles. The cupcakes have a rich, dark brown color.

Instructions

Chocolate Cookies

1. Cream together the butter, sugar, and salt and mix in the egg.
2. Once smooth, add in the cocoa powder and 1 1/2 cups of flour. Mix until it forms a dough that's moldable but not sticky.
3. Lay out a sheet of plastic wrap and add the dough to the center. Press it into a disk about 1 inch thick and wrap up tightly. Chill for 30 minutes.
4. After, roll the dough onto a lightly floured surface to 1/8 of an inch thick. Using a 2 inch round cookie cutter, stamp out the cookies and lay them on a large baking sheet lined with parchment paper. Chill cookies in the refrigerator.

Brownie Cupcakes

5. Preheat oven to 350 F. Coat a cupcake tin with nonstick spray and cut out tiny parchment paper strips. Press them into each cup in a criss cross formation.
6. In a heat-safe bowl, combine the chocolate and butter. Heat in the microwave in 30 second intervals until smooth and melted. Allow to cool.
7. Whisk together the flour, cocoa powder, baking powder, and salt in a separate bowl off to the side.
8. Return to the butter and chocolate. Whisk in the sugar, vanilla, and eggs one

Assemble and Decorate

- at a time. Once smooth, fold in the dry ingredients using a rubber spatula. Scoop the batter into the cupcake tin.
9. Take the cookies out of the fridge and bake both the cupcakes and cookies at the same time. The cupcakes will bake for 20–25 minutes, and the cookies for about 15 minutes—pull the cookies, then continue to bake the cupcakes. Allow the two to cool completely.
- Chocolate Buttercream***
10. In a large mixing bowl, mix the butter until light and fluffy. Then mix in the powdered sugar one cup at a time, followed by the cocoa powder.
11. Mix in the milk one tablespoon at a time, then transfer to a piping bag fitted with a large star tip. Set aside.
12. Whisk together the powdered sugar and milk until it forms a glue-like consistency. Add a spoonful of powdered sugar and keep adding bit by bit until you reach the right consistency.
13. Transfer the icing to a piping bag fitted with a small round tip. Fill a small but shallow dish with nonpareil sprinkles.
14. Pipe the icing into the cooled shortbread cookies in each phase of the moon. Use a spoon or small knife to spread it into an even layer.
15. Place the cookie face down into the bowl of sprinkles to completely cover the icing.
16. Once brownies are cooled, remove from the pan and pipe on the buttercream. Press the moon cookie on top. Add both sprinkles around the edges.
17. Serve and enjoy!



GANACHE

Ganache—which calls for only two ingredients, heavy cream and bittersweet chocolate—is one of the easiest and most fundamental recipes in a pastry chef’s repertoire. Chop chocolate finely, add hot heavy cream, mix them together and you’re done!

While the concept for ganache is quite simple, there are a few basic principles you should know. Once mastered, you’ll find that the uses for ganache are nearly endless, providing plenty of room for creativity in the kitchen!

Choose Your Ingredients

The type of bittersweet chocolate you choose will have a direct effect on the texture and flavor of your ganache.

Typically, the more simple a recipe is, the more important it is that you use the best quality ingredients you can find. Fine chocolates, like wine, have a variety of subtle and bold flavors layered within them. Some chocolate might have a bright and fruity flavor while others might have an earthy or smoky flavor. Considering these subtle flavor qualities will make a big difference.

You should also consider the cocoa percentage in the chocolate used. The higher the percentage, the more cocoa solids are present in the chocolate. A higher percentage essentially indicates that less sugar is in the chocolate and vice versa for chocolate with lower percentages.





These percentages will affect the texture of your ganache. Like eating a bar of intense 80% chocolate versus a bar of 60% cocoa, the texture of a ganache made with darker chocolate will be more firm, whereas ganache made with lighter chocolate will be softer. Scientifically, this is because added sugar softens chocolate and acts like a liquid when chocolate melts.

As for the heavy cream, I recommend choosing a variety with the highest fat content possible. In grocery stores, most heavy cream has about 36% milk fat, but many professional kitchens opt for heavy cream with 40% milk fat. Higher milk fat content provides richer flavor, smoother texture and a more stable ganache.

Key Techniques

There are a few key guidelines for preparing ganache, all of which are very easy to follow.

Finely chop your chocolate. This allows the chocolate to melt more evenly, especially when making a thicker ganache that requires more chocolate than heavy cream.

Bring the heavy cream to a simmer, not a full boil. It's very easy to scorch heavy cream, so take care when heating it and stir frequently.

Pour the hot cream over the chopped chocolate and let it sit for a few minutes. Ensure that the chocolate is fully submerged in the hot cream as it sits. This begins the melting process of the chocolate and

makes mixing the two ingredients quick and easy.

There are two ways to properly mix ganache

For a perfectly smooth ganache, use a rubber spatula to combine the two ingredients.

This will take a bit more time but results in exceptional truffle fillings or smooth cake glazes that are absolutely air bubble-free.

For a light, whipped ganache (used to frost a cake or as a cake filling), use a whisk. Whipping air into the ganache will also help it thicken and become more stable.

Add Extra Flavor

Ganache can be flavored with just about anything. Here are a few methods for developing your signature recipe.

Infusion: Infuse the hot cream with herbs and spices like fresh lavender, rosemary or whole pink peppercorns. You can also steep tea leaves or coffee in your heavy cream.

Incorporation: Add ground spices to the finished ganache, such as cinnamon or cayenne. Citrus zest, extracts or liqueurs are also fair game.

Substitution: For a fruity spin on ganache, substitute some of the heavy cream for fresh fruit purée.

With these guidelines in mind, it's up to you to experiment and discover what ganache preparations you like best. Try using a whisk and a spatula. Infuse flavor into your cream. Or simply play around with the ratio of chocolate to cream. Take copious notes when you do. You never know when you'll make a batch that comes out just right!





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Morticia Moon is known for her spooky deserst at Transylvania Treats, a Halloween themed bakery deep in the mountains of Southern, Pennsylvania. Baking has now become her personal practice, which she shares with students from around the world in workshops held at her home. She is currently working on her second baking book *Dreadful Delights*, which focuses on the art of baking cookies.

“Morticia Moon doesn’t disappoint with these mouthwatering deserts transformed with her spooky twists!”

–SweetBakes Review

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Whether you’re looking for a terrifying cake to bake for a sinister party or some spooky cupcakes for a chilling get together, Morticia’s Bloodcurdling Book of Baked Goods has what you need to create tasty Halloween-themed bakes. So what better way to celebrate the holiday than to whip up an eerie treat. Try not to scream as you read about how to make some of these spine-chilling sweets. Contains 6 fun and easy cake and cupcake recipes.



Black Bear Press