

## FRIENDLY GHOST PUMPKIN CHOCOLATE MARBLED CAKE

(adapted from [Recipe Girl](#))

*for the pumpkin batter:*

85g cream cheese, at room temperature  
1 tablespoon unsalted butter, at room temperature  
100g granulated white sugar  
1 large egg  
80g canned pumpkin puree  
1 teaspoon vanilla extract  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground ginger  
1 tablespoon all purpose flour

*for the chocolate batter:*

150g semisweet chocolate, chopped  
170g unsalted butter, cut into pieces  
4 large eggs, at room temperature  
250g granulated sugar  
1 teaspoon vanilla extract  
1/4 teaspoon salt  
170g all-purpose flour

*to decorate:*

fondant  
1/4 cup powdered sugar  
warm water, just enough to make a thick paste with the sugar

Heat the oven to 350°F. Spray a 13×9-inch baking dish with nonstick spray and coat with parchment paper.

Make the pumpkin batter: In a small bowl, use an electric mixer to combine the cream cheese with the butter until smooth. Beat in the sugar until well incorporated. Beat in the egg, and then add the pumpkin puree, vanilla, cinnamon and ginger. Stir in the flour. Reserve.

Prepare the chocolate butter: In a medium bowl, combine the chocolate and butter. Set the bowl over a saucepan with 1-inch of simmering water and stir occasionally until melted. Remove from heat. In a separate bowl, combine the eggs with the sugar, vanilla and salt. Beat at low speed until light and fluffy, about 4 minutes. Fold in the melted chocolate. Sift the flour over the batter and

fold it in just until combined.

Spread the chocolate batter evenly in the bottom of the prepared pan. Using a tablespoon, drop dollops of the pumpkin batter all over the top. Using chopsticks, wirl the pumpkin batter slightly into the chocolate. Bake for 25 to 30 minutes until a toothpick inserted into the center comes out clean. Let the brownies cool completely, then cut into squares.

To decorate, roll out fondant very thinly. Cut ghost shapes with a cookie cutter, then draw eyes and mouth with a black food pen, or royal icing. Make a little paste with powdered sugar and water, then use it to glue the decoration on each piece of cake.