

MURDEROUS CAKE

Ingredients:

- 1 box (or homemade recipe) of your favorite cake flavor – chocolate is eerily dramatic
- 2 cups buttercream or cream cheese frosting (white or light-colored works best)
- ½ cup strawberry jam or raspberry preserves (for that bloody look)
- Red food coloring (optional for deeper color)
- Black writing gel (for words, splatters, or outline designs)
- Edible knife decoration OR a clean, unused plastic knife (washed well)
- Optional: fondant magnifying glass, fingerprints, or crime-scene tape toppers for an extra mystery touch

Step-by-Step Instructions

- Bake the cake – round, square, or sheet style depending on your guest list. Let it cool completely.
- Frost the cake smoothly with your buttercream. Think of it as a clean crime scene waiting for evidence.
- Create the blood effect – warm strawberry jam slightly so it spreads easily. Drizzle or splatter it across the cake to look like dripping blood.
- Add drama – insert your edible (or decorative) knife right into the center of the cake like the victim of the night.
- Personalize it – use black gel to write phrases like “Who Dunnit?” or “Case Closed.”
- Style with props – surround the cake with plastic magnifying glasses, chalk body outlines on the tablecloth, or small clue cards.



Serving Tips

- **Slice with suspense:** Have a host cut the first piece, revealing the inside as though “discovering the evidence.”
- **Pair with potions:** Serve alongside our spooky cocktails or mocktails from earlier in the countdown for a deadly-delicious combo.
- **Mini versions:** For larger parties, bake cupcakes and decorate each with a mini “bloody splatter” on top. Instant crime scene bites!



#31DAYSOFMYSTERY #HALLOWEENCOUNTDOWN #MURDERMYSTERYPARTY #NIGHTOFMYSTERY

PART OF THE 31 DAYS OF THE ULTIMATE HALLOWEEN MYSTERY COUNTDOWN BY NIGHT OF MYSTERY