



Halloween Unicorn Cake

Crazy about Unicorns *and* Halloween? Then this Halloween Unicorn Cake is perfect for you! The usually so cute Unicorn has been transformed into a creepy unicorn to make your Halloween party complete. The cake is made of an airy sponge cake, filled with buttercream and decorated with fondant and buttercream swirls.

Boodschappenlijstje



FunCakes Mix for Sponge Cake Deluxe
500 g

F10100
€4.21



FunCakes Mix for Buttercream 500 g

F10125
€4.33



FunCakes Sugar Paste Bright White 1
kg

F20500
€8.07



FunCakes Sugar Paste Raven Black 1
kg

F20530
€8.07



FunCakes Food Colour Gel Purple 30 g

F44120
€3.02



FunCakes Food Colour Gel Orange 30 g

F44145
€3.02



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.02



FunCakes Food Colour Gel Black 30 g

F44105
€3.02



FunCakes Flavour Paste Passion Fruit
120g

F56275
€5.01



FunCakes Sparkle Dust Golden Ginger

F41095
€3.31



FunCakes Edible Glue 50 g

F54755
€2.59



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



PME Palette Knife Angled Blade -33
cm-

PK1014
€7.22



Patisse Cooling Grid Non-Stick
40x25cm

P10578
€6.28



Patisse Cake Leveler 31 cm

P01792
€6.11



Sugarflair Rejuvenator Spirit - Alcohol -
14ml.

K101
€3.36

Ingredients

- 500 g FunCakes Mix for Sponge Cake
- 500 g FunCakes Mix for Buttercream
- 600 g FunCakes Fondant White
- 900 g FunCakes Fondant Black
- FunCakes Flavour Paste Passion Fruit
- FunCakes Sparkle Dust Golden Ginger
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Orange
- FunCakes Food Colour Gel Black
- 625 g unsalted (cream) butter
- 550 ml water
- 7,5 eggs (approx. 380 g)

Supplies

- FunCakes Magic Roll-Out Powder
- FunCakes Bake Release Spray
- FunCakes Edible Glue
- FunCakes decorating bags
- 2x Wilton Decorator Preferred® Deep Round Pan Ø 20x7,5cm
- 2x Wilton decorating tip #1M
- 2x Wilton decorating tip #21
- Wilton Decorating Brush Set/5
- Wilton Bamboo Dowel Rods set/12
- Cake leveler
- Cooling Grid
- Palette Knife
- Rolling Pin
- FMM Multi Ribbon Cutter
- PME Modelling Tools, Cutting Wheels
- Rejuvenator Spirit

Step 1: Make the horn and ears of the unicorn

In order to make the horn, knead a piece of white fondant until smooth and roll it out into a long strip with the ends being thinner than the middle piece. Fold it halfway and carefully roll the two sides around the wooden dowel. If necessary, coat the horn with some water or edible glue.

For the ears, roll the black fondant thinly and cut out two different sized ears using the cutting wheels. Glue the small ears on the big ears and let them dry slightly bent.

Step 2: Make the base of the Halloween Unicorn Cake

Preheat the oven to 180°C (convection oven 160°C) and grease the baking pans with bake spray. Make the sponge cake mix by mixing 500 gram of the mix with 50ml of water and 7,5 eggs. Mix the entirety for 7-8 minutes on the highest speed and then about 2-3 minutes on a low speed. Divide the

mixture in 2 portions and colour these green and purple using the colour gels. Then, divide the batter over the two baking pans and bake the sponge cakes for about 30-35 minutes. After baking them, put them on a cooling grid to cool off.

Step 3: Prepare the buttercream for the Halloween Unicorn Cake

Mix 500 gram buttercream mix and 500 ml of water in a bowl. Beat the mixture using a whisk. Let the mixture stiffen up for at least one hour on room temperature. Put 625 grams of butter in a different bowl. Beat the butter for 5 minutes on medium speed until it's creamy. Now, add the mixture of the mix with water in three portions to the butter. Keep mixing completely before adding the next portion. Mix the whole for approximately 10 minutes at the highest speed until a smooth cream. To add taste, add the flavour paste to the buttercream.

Step 4: Filling and spreading the cake

Cut both biscuits twice using the cake leveler, then fill them with buttercream and stack them on top of each other again, alternate between the green and purple cakes. Cover the cake with a thin layer of buttercream and let it sit in the fridge.

Step 5: Cover the Halloween Cake with fondant

Knead the black fondant well and roll it out on a work surface covered with Magic Roll-Out Powder and cover the cake. If you find it difficult to cover the cake with a piece of fondant, you can cover the sides with a straight piece and the top with a round piece.

Knead a piece of white fondant until smooth and roll out a straight piece that's about 2 mm thick. Cut strokes about 2 cm wide using the strip cutter and stick it on the cake using edible glue.

Step 6: Decorating the Halloween Unicorn Cake

Divide the remaining buttercream into 4 portions and colour these using the 4 FunColours gels. Fill 4 decorating bags with decorating tips # 1M and # 21 with the cream. Spray rosettes in different sizes on the cake. Insert the horn and ears onto the cake and create two eyes using a piece of fondant, stick these on the cake.

Mix the sparkle dust with a bit of rejuvenator spirit to create edible paint and paint the horn, the inside of the ears and eyes.

This recipe was made possible by FunCakes.