

de leukste taarten shop



Ultimate Unicorn Cake

It's the ultimate unicorn cake from FunCakes: a three layered cake in pastels with the cutest unicorn on top. And look at this unicorn and you can't say 'no' anymore.

Boodschappenlijstje



Culpitt Floral Wire Silver 24 Gauge
set/50

1384SIL
€8.89



PME Extra Deep Round Cake Pan
Ø10x10cm

RND044
€7.95



PME Extra Deep Round Cake Pan
Ø15x10cm

RND064
€11.29



PME Extra Deep Round Cake Pan
Ø20x10cm

RND084
€16.69

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Rainbow Dust Essentials Tylo Powder
50g

RD9300
€5.45



Rainbow Dust Essentials Edible Glue
25g

RD9345
€2.95



Silikomart Sugarflex Veiner Mini Flower

SLK805
€12.05



Katy Sue Silicone Mould Bow Trio

CE5
€11.59



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



PME Cake Leveler Large 40cm

CL18
€12.65



FMM Cutter Fluffy Cloud

CUTCLOUD
€7.85



FMM Cutter Star

CUTST4
€6.89



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



Other materials:

- 443 ml of water
- 6,5 eggs (325 gram)
- 500 gram soft unsalted butter
- Spaghetti
- Icing sugar

Preheat the oven to 180°C (convection oven 160°C). Lubricate the baking pans with the baking spray. Cut out 3 strips of baking paper which are longer than the height of the baking pans en place them along the edge of the baking pans to create a tube.

Prepare the Mix for Buttercream as indicated on the package or in this basic recipe. Then make the Mix for Sponge Cake by following the instructions on the package or in this basic recipe and divide the batter into the three baking pans. Bake the sponge cakes for 30-35 minutes. Then get them out of the baking pans and let them cool down on the cooling grid. Finish the buttercream as indicated on the package. Divide the cream in three parts, one being a bit more. That's for the biggest sponge cake. Flavour the three parts of buttercream with the three different flavourings. Cut all three sponge cakes twice with a cake leveler and fill each cakes with a different flavoured buttercream. Cover the exterior of the cake with buttercream too, making it nice and smooth by using a side scraper. Leave the cakes in the fridge to let the buttercream siffen.

Take 4 150 gram portions of fondant and colour them with the pink, green, violet and yellow colouring. Colour another piece of 250 gram with the blue colouring. Roll out all the pieces of fondant until they've got a thickness of an euro coin and cut out the hearts and stars. Cut the silver wire, dip the ends in the edible glue en carefully put them in the sides of the hearts and stars. Let them dry.

Roll out the blue fondant and cover the smallest cake with this. Roll out some white fondant, cut out



little clouds and stick them to the cake. Cover the other two cakes with white fondant. Use smoothers to smoothen the fondant on the cakes. Cut of the remaining parts of fondant and place all cakes back in the fridge.

Knead a little bit of tylo powder through 125 gram of white fondant. This is for the unicorn. For the body of the unicorn, form a cone put piece of spaghetti in it. Then roll a ball which is bigger than the cone and put it on top of it, this being the head. For the legs, roll 4 equal pieces of fondant into little cones. Roll out a small piece of lilac fondant, cut out little circles using the round plunger cutter. Stick these under the 4 legs as begin the hooves of the unicorn. Then place the legs on the body. Roll some lilac fondant in the shape of a sausage and crush until it's flat. Stick it broadwise on the head and create two nostrils using the back of a brush. Create the eyes with the small pieces of black fondant. For the corn you take a piece of spaghetti and you roll strings of purple, yellow and pink fondant around it. Let this dry for a while before you carefully stick it in the head of the unicorn. The ears contain two triangles of white fondant with a pink interior. Put these on the head as well. The manes and the tail of the unicorn are made of very thin strings of the different colours of fondant. For the big cloud on which the unicorn sits, roll several bales of fondant in different sizes and place them next to each other in a random composition. Cover the top with edible glue. Roll out some white fondant and cover all the balls with it. Ideally your make the unicorn, the hearts and stars and the big cloud a day in advance for it to dry well.

Take the medium sized cake out of the fridge and cover the exterior with a large amount of piping gel. Carefully stick the confetti to it. Make sure the whole cake is well covered. Now take a big brush and dab the Metallic Silver Paint on the confetti. Make sure you dab instead of sliding cause otherwise you wipe the confetti off of the cake.

Roll out an elongated form of lilac fondant, create a strip using the Multi Ribbon Cutter and frill the edges with the Bulbulous Cone. To do so, place the strip against the edge of the table and carefully roll back and forth with the Bulbulous Cone to make sure it starts to bubble. Place this on the bottom



of the cake and repeat it for the other colours. Create draperies with the white fondant and stick this along the upper edge of the cake. On the place where the draperies come together you can stick little bows made with the Katy Sue Mould.

Put 4 dowels in the biggest cake and cut off. Place the confetti cake with the cake board on top of it. Again, put 4 dowels in the confetti cake, cut off and place the smallest cake on top of it with a cake board, cut out on the right size.

For the finishing touch, make flowers of white fondant using the veiner en put these on the edge of the confetti cake with the smallest cake. Place the big cloud on top of the cake and the unicorn on top of the cloud. Group several hearts and stars on wire and tape them together with the pink glitter tape. Make as many as you like and stick them in the big cloud.



This recipe has been made possible by FunCakes.