Unicorn Drip Cake

Wow, this Unicorn Drip Cake is a dream for every child! This beautiful purple and blue unicorn cake is made by *Antilliaans Eten* with the necessities from our webshop. The cake consists of the FunCakes Baking Mix for Sponge Cake Deluxe, a filling of forest fruit bavarois, a drip of deco melts and of course nice matching decorations. Read the recipe to make this beautiful cake yourself!

Boodschappenlijstje

FunCakes Mix for Sponge Cake Deluxe 1 kg

F10500
€6.99

FunCakes Deco Melts -White- 250g

F25110
€4.45

FunCakes Deco Melts -Light Blue- 250g

F25160
€4.45

FunCakes Sugar Decorations Flower Mix Purple Set/24

F50600
€3.95

FunCakes Bake Release Spray 200ml

F54100
€4.99

FunCakes Mix for Bavarois Strawberry 150 g

F54305
€6.25

Sugarflair Chocolate Colour Light Blue 35g

C306
€6.69

Wilton Decorator Preferred Deep Round Pan Ø 25 x 7,5cm

03-0-0030
€13.15

Wilton Recipe Right Non-Stick Cooling Grid -40x25 cm

03-3136
€6.85

Patisse Spatula RVS 25cm

P10373
€7.59

Patisse Disposable Decorating bags 41, 24 pieces

02435
€5.85

PartyDeco Party Decorations Set - Unicorn

SET4
€22.57

PME Cake Leveler Small -25 cm-

CL12
€5.45

Ingredients for the Unicorn Drip Cake

- FunCakes Mix for Sponge Cake Deluxe
- FunCakes Mix for Bavarois Forest Fruits
- FunCakes Deco Melts White
- Sugarflair Chocolate Colour Light Blue
- Optional: instead of colouring white deco melts blue, you can also use the FunCakes Deco Melts Light Blue
- Culpitt decoration flowers
- 5 eggs
- 213 ml water
- 750 ml whipped cream
- 1 el sunflower oil

Other necessities for the Unicorn Drip Cake

- Round Cake Pan
- Cake Leveler
- Spatula
- Decorating Bag
- PartyDeco Party Decorations Set - Unicorn

Step 1: Get started with the mix for sponge cake for the Unicorn Drip Cake

Preheat the oven to 175 ° C (convection oven 160 ° C). Mix 330 grams of the FunCakes Baking Mix for Spinge Cake Deluxe with 5 eggs and 33 ml water in a bowl and beat for 7-8 minutes on the highest setting. Then beat it on a low speed for another 2-3 minutes. Grease the baking tin, fill it with the batter and bake the sponge cake in 35-40 minutes. After baking, let the cake cool on a cooling grid until it is at room temperature.

Step 2: Prepare the filling for the Unicorn Drip Cake

In the meantime, you can get started with the filling of the cake. To do this, first whisk 750 ml of whipped cream. Then mix the Bavarois mix with 180 ml of lukewarm water and carefully fold this mixture into the whipped cream. Put the bavarois in a piping bag and keep it in the fridge until you can fill the cake.

Has the cake cooled down enough? Then cut it into three layers with the cake leveler. Spread a nice layer of the forest fruit bavarois mixture on each cake layer and stack the layers on top of each other. As soon as the layers of the cake are filled, you can cover the cake with the bavarois.

Step 3: Start decorating the Unicorn Drip Cake

As soon as it is covered, the decorating can begin! Melt 100 grams of the white deco melts or light blue deco melts in a pan. Do you use the white deco melts? Then add some of the blue chocolate coloring and a tablespoon of sunflower oil (may also be 2 tablespoons to make the drip a bit softer). Put the mixture in a small piping bag without a nozzle and let it come to body temperature, then the mixture will be slightly firmer. Then cut a small corner of the piping bag and pour an edge over the cake as a drip.

As a finishing touch you can cover the top with some delicious forest fruit bavarois tufts and the side with some beautiful sugar flowers!

This recipe is made possible by Antilliaans Eten.