



Christmas unicorn cake

Make it a magical Christmas with this Christmas unicorn cake! The unicorn cake in holiday theme is easy to make with this Wilton recipe and the Deleukstetaartenshop products.

Boodschappenlijstje



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€6.85



Wilton Standard Adaptor/Coupler

03-3139
€1.35



PME Plastic Rolling Pin 22,5cm

PP86
€5.85



JEM Nozzle Large Plain Round Savoy
#3R

NZ3R
€2.35



PME Plain Edge Tall Side Scraper

PS41
€5.49

Other materials for Christmas unicorn cake:

- 25 ml water
- 4 eggs
- 200 ml water
- 300 gram soft unsalted butter
- Brush

One day ahead, make gum paste ears. Using fondant roller with purple guide rings, roll out 30 gram gum paste. Place the biggest leaf cutter on gum paste, and cut out two ears.

Combine Christmas Red and Red-Red icing colours for red colour shown. Using colour combinations provided, tint 30 gram gum paste red. Set red gum paste aside in a covered container or plastic bag.

Using fondant roller with purple guide rings, roll out 15 gram white gum paste. Cut two ear shapes, using the middle sized leaf cutter. Colour them gold with the food paint and let it dry a bit. Using damp brush, attach gold inner ear to white ears. Place both ears in flower drying rack to dry overnight. Using 15 gram red gum paste - roll out the gum paste using the pink guide rings. Cut approximately 40 circles with small end of tip 12. Roll into balls and set overnight.

Also one day ahead, make gum paste horn. Roll red gum paste into 3 cm ball. Roll white gum paste into 3 cm ball. Roll each ball into cone, about 16 cm long.

Using damp brush, attach larger ends together, then twist colours together. Insert lollipop stick in base of horn, going in about two-thirds of the way. Place in flower drying rack to dry overnight.

Preheat the oven to 175°C (convection oven 160°C). Mix 250 gram FunCakes mix for Buttercream with 250 ml water and set aside.

Prepare 250 gram FunCakes mix for Sponge cake as described on the packaging. Grease the baking pans and divide the batter over the pans. Bake the sponge cakes in 30-35 minutes. Release the cake immediately after baking and let it cool down on a cake grid.

Finish the buttercream as described on the packaging and bring to flavour with a FunCakes flavouring paste of choice. Cut the sponge cakes with the cake leveller in several layers. Fill each layer with buttercream and cover the cake .

Decorate cake. Insert horn and ears into cake.

Prepare one decorating bag with tip 1M. Prepare second decorating bag with coupler. Fill both bags with buttercream.

Using 1M bag, pipe rosettes and stars for mane. Repeat with coupler bag, piping stars, dots and rosettes with tips 3, 10 and 5. Pipe stars and rosettes with tips 14, 32 and 21.

Using Black icing colour, tint a small amount of buttercream black. Prepare decorating bag with tip 3 and black icing. Pipe eyes on cake.

Add red gum paste balls to make cheeks. Add additional red balls and white sugar pearls on unicorn mane.



Made possible by Wilton