



Sparkling Unicorn Cake

Make the trendy Unicorn Cake yourself! We explain you how to make the horn, the manes and the basis of the cake. This is a two-layer cake and big enough for 16-20 persons.

Boodschappenlijstje



FunCakes Mix for Crème Pâtissière 500 g

F10150
€6.25



FunCakes Gum Paste White 250 g

F20790
€3.65



Wilton Master Tip Set/55

02-0-0228
€59.95



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

03-3136
€6.85



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



Sugarflair Sugar Sprinkles -Gold- E171 Free 100g

H230T
€6.19



Wilton Disposable Decorating Bags pk/50

2104-1273
€15.85



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€4.15

Other materials:

- 13 eggs
- 80 ml + 750 ml water
- 6 bowls

One day in advance, make the ears. Using Wilton Perfect Height Rolling Pin with purple guide rings, roll out gum paste. Using the leaf cut-out, cut two ears. Place in cornstarch-dusted flower drying rack, flipping one ear over to create mirror image. Let dry overnight.

Also one day in advance, make the horn. Roll two 3,5 cm balls gum paste. Roll into two elongated cones, about 15 cm in. long. Using damp brush, attach narrow end of cones together; twist gum paste together. Insert lollipop stick into base, going in about 2/3 of the way up cone. Let dry overnight in cornstarch-dusted flower drying rack.

Make sure all the ingredients are at room temperature. Preheat the oven to 175°C (convection oven 160°C). Mix 400 gram FunCakes mix for Sponge Cake, 6½ eggs and 40 ml water in a bowl. Beat the batter for 7-8 minutes on high speed and then another 2-3 minutes on low speed. Fill the lubricated baking pans (15 cm and 20 cm) with the batter (1/2 till 2/3 full) and bake the cakes in approx. 35 minutes. The cake is ready when it feels springy to the touch. Release the cake immediately after baking and let it cool down on a cake grid.

Repeat this baking process, so that you have two sponge cakes of each size.

Mix 300 gram FunCakes mix for Crème Patisserie with 750 ml water. Beat the custard for approx. 5 minutes with a whisk or mixer. Place in the fridge until further use.

Cut the 20 cm cakes both twice, fill them with a layer of crème patisserie and stack them on each other. Repeat this for the 15 cm cakes. Cover the cakes with Wilton Decorator Icing White. Press the gold sugar on the 20 cm cake by hand. Make sure the whole cake is covered with a layer of sugar. Place dowels in the 20 cm cake. Place a cake carton on top of the 20 cm, and put the 15 cm cake on top.

Give the ears a golden detail with gold paint. Paint the horn completely gold. Stick the ears and horn in the cake.

Divide the remaining icing over 6 bowls. Keep some white icing behind. Tint icing light pink, red-pink, medium pink, light purple, pink-purple and medium purple using color combinations provided. To get touch of color, squeeze one drop of color onto plastic wrap. Using toothpick, add small amount of color to icing.

- Light Pink: ½ cup white icing + touch of P
- Red-Pink: ½ cup white icing + 2P + touch of R
- Medium Pink: 1/4 cup white icing + 2P + touch of B
- Light Purple: ½ cup white icing + touch of B + touch of P
- Pink-Purple: 1/4 cup white icing + 5P + touch of B
- Medium Purple: ½ cup white icing + 5P + 2B

Prepare decorating bags with tips 2D, 4B, 16, 18, 21 and 199. Fill as desired with tinted icing, mixing and striping bags with complementary colors.



Using rosette and star techniques, pipe the mane.

Pipe eyes. Tint some of the remaining icing black using the Wilton icing color. Prepare decorating bag with tip 3 and black icing. Pipe eyes on front of cake.

Using remaining white icing, attach star sprinkles for cheeks of unicorn.

Mede mogelijk gemaakt door Wilton