



Unicorn cookie cake

This cookie cake in unicorn theme is perfect for each birthday! Bake the desired number (or letter) and decorate it with buttercream and unicorn sprinkles.

Boodschappenlijstje



FunCakes Mix for Cupcakes 1 kg

F10505
€6.45



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Food Colour Gel Turquoise
30 g

F44160
€3.55



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.55

Other materials:

- 760 gram butter
- 8 eggs
- 300 ml water

Preheat the oven to 180°C (convection oven 160°C). Mix 300 gram FunCakes mix for Buttercream with 300 ml water and set aside. Put 400 gram FunCakes mix for Cupcakes with 200 gram butter and 4 eggs in a mixing bowls. Mix this in 4 minutes into a smooth batter at low speed.

Grease the baking pan and the matching spaces for the number with the bake release spray and fill the pan with the batter. Bake the cake in 25-30 minutes until golden. Release after baking on a cake grid and let cool down completely. Repeat this recipe to bake another number.

Mix 360 gram butter in 5 minutes until creamy. Add a part of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next part. Once all of the mixture has been added, beat to a smooth buttercream (approx. 10 minutes). Add the FunCakes Flavour Banana and mix until it's fully absorbed. Divide the buttercream over 6 bowls. Give these portions the colours pink, yellow, orange, blue, green and purple.

Put decorating tip 1A in a decorating bag. Put a spoon of each buttercream colour in the decorating bag, to get a marbled effect. Pipe round dots on a number. Put the number in the fridge.

Put in different piping bags the decorating tips 1M (2x), 2D (2x), 32 and 21. Put in each decorating bag another colour of buttercream. Take the number out of the fridge and put the other number on top. Pipe different colours of buttercream swirls, stars and dropflowers on the cake. Decorate with sprinkles. Put in the fridge until serving.