



## Two layer Unicorn cake

There's big chance you have been asked to make the popular unicorn cake. With this recipe you make the traditional unicorn cake with gold horn and colourful mane. The cake is two-layered, for a big party!

## Boodschappenlijstje

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Crisco shortening 1,36kg

0294  
€28.39



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

03-3136  
€6.85



Other necessities:

13 eggs

80 ml + 750 ml of water

6 dishes

Lemon curd (bottle or homemade)

1 day in advance:

For the ears: roll out the gumpaste. Use the Wilton Perfect Height Rolling Pins with the purple rings. Use the largest cutter from the Wilton Double Cut-Outs Leaf Set/6 to cut out the ears. Let the ears dry on the Wilton Flower Wave Drying Rack for a day.

For the horn: roll 2 balls of 3.5 cm diameter gumpaste. Roll these into 2 long horn-shaped strings of 15 cm. Use a damp brush to attach the two narrow ends of the strings together. Turn the strings around each other to make the unicorn horn. Insert a lollipop stick into the handset from the bottom. Leave the horn on the Wilton Flower Wave Drying Rack to dry for a day.

On the day itself:

Make sure all ingredients are at room temperature. Preheat the oven to 175 ° C (convection oven 160 ° C). Mix 400 grams of FunCakes mix for Biscuit Deluxe, 6½ egg and 40 ml of water in a bowl. Beat the batter at the highest speed for 7-8 minutes, then take another 2-3 minutes at low speed.

Fill the greased baking tins of 15 cm and 20 cm and bake the cake in 35 minutes until done. Don't open the oven doors while baking! The cake is cooked when it feels resilient. Remove from the baking tin immediately after baking and allow to evaporate on a rack. Repeat the process so you'll have two buttersponge cakes each size.

Make 5 recipes Buttercream Icing (see basic recipe) and divide 4 recipes over 6 trays and keep 1 recipe white. Color in 6 colors (mint green, baby blue, pink, purple, orange, yellow).

Cut the 20 cm Buttersponge cakes twice and fill them with a thin layer of lemon curd (see basic recipe or buy a ready-made jar) and (if you want) a layer of white Buttercream Icing and stack the layers together. Also do this with the 15 cm Buttersponge cake. Spread a thin layer of Buttercream Icing on the 15 cm Buttersponge cake and cover it with FunCakes Rolfondant -Bright White.

Cover the 20 cm cake neatly with a thin layer of the white Buttercream Icing. Use a spatula to put the six different colors on the cake and after you're happy with the color palette, use the Plain Edge Extra Talle Side scraper to even out the Icing and let the colors blend beautifully.

Place dowels in the 20 cm cake. Place a cake board on the 20 cm cake, where you put on the 15 cm cake.

Give the ears a golden detail with the golden paint. Paint the horn completely gold. Insert it into the cake.



Fill 6 piping bags with the following nozzles: 1M, 2D, 4B, 16, 21 and 199. Prepare the 6 colors icing in the different bags, you can put 2 different colors of icing in 1 bag to make a multicolored swirl.

Make different swirls in different shapes and sizes on top of the cake and create manes on the side of the cake.

Use the FunCakes Edible FunColours Brush Food Pen to draw eyes and eyelashes on the cake and use the pink dust and a brush to create pink cheeks.

Sprinkle the FunCakes Unicorn Medley on the edge of the bottom cake and on the bottom of the bottom cake. Now the cake is finished!