



Unicorn Cake Bowl

Unicorn has been a popular theme for a while and also in the baking world. With this delicious recipe from FunCakes, you will make a Unicorn Cake Bowl. Which you can put your spoon in for a treat.... Magical enjoyment in other words! This recipe is also perfect as an activity with kids.

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€3.87



FunCakes Mix voor Enchanted Cream®
450 g

F10130
€6.25



FunCakes Food Colour Gel Bright
Green 30 g

F44155
€3.02



FunCakes Food Colour Gel Purple 30 g

F44120
€3.02



FunCakes Food Colour Gel Pink 30 g

F44110
€3.02



FunCakes Food Colour Gel Yellow 30 g

F44115
€3.02



FunCakes Chocolate Melts White 350 g

F30115
€11.89



FunCakes Mini Marshmallows 50 g

F51100
€2.42



FunCakes Bake Release Spray 200ml

F54100
€4.24



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.22



Wilton Borders Tip Set/4

03-3108
€6.25



Wilton Decorator Preferred Spatula
Angled 32,5 cm

02-0-0180
€8.24



Wilton Decorator Preferred Deep
Round Pan Ø 20 x 7,5cm

03-0-0034
€9.39



Wilton Taartzaag / Cake Leveler -25cm-

02-0-0129
€3.53



Patisse Cooling Grid Non-Stick
40x25cm

P10578

€6.28

Ingredients

- FunCakes Mix for Cupcakes 500 g
- FunCakes Mix for Enchanted Cream® 75 g
- FunCakes Food Colour Gel Bright Green
- FunCakes Food Colour Gel Purple
- FunCakes Food Colour Gel Pink
- FunCakes Food Colour Gel Yellow
- FunCakes Chocolate Melts White
- FunCakes Mini Marshmallows
- FunCakes Sprinkle Medley Pastel Unicorn
- FunCakes Bake Release Spray
- RD Edible Glitter - Gold
- 250 g unsalted butter
- 50 ml water
- 50 ml milk
- Raspberries
- 5 eggs (approx. 250 g)
- 6 Macarons

Supplies

- FunCakes Decorating Bags 41 cm 5x
- Wilton Borders Tip Set/4
- Wilton Decorator Preferred Spatula Angled 32,5 cm
- Wilton Decorator Preferred Deep Round Pan Ø 20 x 7,5cm
- Wilton Taartzaag / Cake Leveler -25cm-
- Wilton Comfort Grip Cutter Round
- Wilton Decorating Tip #32 4x
- Patisse Cooling Grid Non-Stick 40x25cm
- Brush
- Bowls Ø 10 cm 4x

Step 1: Bake the cake

Preheat the oven to 180°C (hot air oven 160°C) and grease the baking pan with Bake Release Spray. Prepare 500 g Mix for Cupcakes as directed on the package and place the batter into the baking pan. Bake the cake for 60-70 minutes until done. After baking, dump it on a cake rack and let cool completely. Using the cake cutter, cut the cake into slices and cut out 6 circles with the cookie cutter. From the rest cut small cubes.

Step 2: Make the enchanted cream

Prepare 75 g of Mix for Enchanted Cream® as directed on the package, then divide into 4 servings. Color each portion with a different color gel. Scoop the mixtures each into a different piping bag with nozzle #32.

Step 3: Make the cake bowls

Put a layer of mini marshmallows in the bottom of the bowls. Place a round slice of cake on top and cover the bottom with colored tufts of cream. In a corner, place some cake cubes. Insert a macaron into the tufts and place a few raspberries on top. Apply some golden Sparkle Dust on the raspberries with a brush. Decorate further with the Unicorn Medley.

Step 4: Decorate the cake bowls

Melt the Chocolate Melts au bain-marie and place in a piping bag. Cut off a small tip and drizzle over the cake cubes

Step 5: Enjoy this delicious Unicorn Cake Bowl!

This recipe was made possible by FunCakes.