



Unicorn cake roll

This unicorn cake roll is the funnies cake roll you have ever seen! The confetti cake is filled with pink cream and covered with buttercream in all colours of the rainbow. Every inch of the cake is covered with unicorn sprinkles, marshmallows and more!

Boodschappenlijstje



PME Palette Knife Angled Blade -23 cm-

PK1013
€4.99



FunCakes Food Colour Gel Purple 30 g

F44120
€3.55



FunCakes Food Colour Gel Orange 30 g

F44145
€3.55



FunCakes Mix for Sponge Cake Deluxe 500 g

F10100
€4.95



FunCakes Mini Marshmallows 50 g

F51100
€2.85



FunCakes Decorating Bags 41 cm pk/10

F85110
€3.79



FunCakes Food Colour Gel Turquoise 30 g

F44160
€3.55



FunCakes Nonpareils Discomix 250 g

F51605
€4.75



FunCakes Confetti XL Pastel 55 g

F52020
€3.29



FunCakes Food Colour Gel Lime Green 30 g

F44150
€3.55



FunCakes Food Colour Gel Bright Green 30 g

F44155
€3.55



FunCakes Mix for Buttercream 500 g

F10125
€5.09



FunCakes Food Colour Gel Pink 30 g

F44110
€3.55

Other materials:

- 3 eggs
- 300 + 20 ml water
- Raspberry jam
- Tea towel
- Baking tray
- Parchment paper
- Plastic foil

Preheat the oven to 175°C (convection oven 160°C). Mix 300 gram FunCakes mix for Buttercream with 300 ml water and set aside. Mix 200 gram FunCakes mix for Sponge Cake, 3 eggs and 20 ml water in a mixing bowl. Mix at high speed for 7-8 minutes. Then mix at low speed for another 2-3 minutes. Fold the discomix sprinkles through the batter with a spatula.

Cover a baking tray with parchment paper and pour the batter on the tray. Bake the sponge cake in about 15-20 minutes. After baking, remove the sponge cake with the parchment paper from the baking tray. Let it cool down for 5 minutes. Then lay the sponge cake on a tea towel and remove the parchment paper from the sponge cake. Roll the sponge cake in the tea towel, along the long side. Let the sponge cake cool down in the tea towel.

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). Put 15 gram of buttercream in each of 5 bowls. Put the remaining buttercream in another bowl and colour this pink. Give the other bowls the colours yellow, orange, blue, green and purple.

When the cake roll has cooled down take it carefully out of the tea towel. Add a layer of raspberry jam to the sponge cake. Then add a layer of pink buttercream. Roll the sponge cake into a roll and wrap it in plastic foil. Put it in the fridge.

Put the 6 colours of buttercream in a decorating bag with decorating tip 1A. Take the cake roll out of the fridge and cut the ends off. Pipe in length stripes of buttercream on the roll. Use a spatula to smooth the buttercream. Decorate the roll with lots of sprinkles and mini marshmallows. Store in the fridge until serving.