

# de leukste taarten shop



## Unicorn cake

Always be yourself, unless you can be a unicorn. Then always be a unicorn. Do we need to say more?

## Boodschappenlijstje

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LorAnn Bakery Emulsion Lemon 118ml

L0758  
€6.99



PME Cake Leveler Large 40cm

CL18  
€12.65



Patisse Magnetic Measuring Spoons  
set/5

P02486  
€15.45



Crisco Shortening All-Vegetable 450g

23913  
€10.75

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FunCakes Icing Sugar 900g

F10545  
€5.89



FunCakes Food Colour Gel Purple 30g

F44120  
€3.65



FunCakes Food Colour Gel Yellow 30g

F44115  
€3.65



FunCakes Food Colour Gel Turquoise 30g

F44160  
€3.65



FunCakes Food Colour Gel Pink 30g

F44110  
€3.65



FunCakes Mix for Sponge Cake Deluxe 1kg

F10500  
€5.59



FunCakes Confetti XL Pastel 55g

F52020  
€3.45



Wilton Disposable Decorating Bags 40cm pk/12

03-3102  
€7.05



FunCakes Food Colour Gel Leaf Green 30g

F44130  
€3.65

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Other materials:

- 3 x 4 eggs
- 3 x 25 ml water
- 4 tablespoons of water
- Optional: some coloured nonpareils (purple, pink, yellow, green) as a finishing-touch.

Make sure all the ingredients are at room temperature. Preheat the oven to 180°C (convection oven 160°C). Lubricate the baking pan with baking spray. Fill a bowl with 250 gram of Mix for Sponge Cake, 4 eggs and 25 ml of water on the highest speed to a smooth batter. Add some teal colouring to it and mix it for another two minutes on the lowest speed. Fill the baking pan with the batter and bake sponge cake for approx. 30-35 minutes. Let the cake cool down completely on a cooling grid. Bake the pink and leaf green sponge cake the same way.

Create the buttercream by mixing 450 gram of crisco, 4 table spoons of water en 2 tea spoons of lemon flavouring. Make sure it doesn't contain any lumps. This may take a while because fat and water don't mix easily. As soon as the substance is creamy, add the 900 gram of Icing Sugar and two table spoons of meringue powder at once. Mix the cream again for 4 minutes. Then divide it in two. Thin one part with 2 or 3 table spoons of water to a soft and smooth cream. This will be the part you'll cover the outside of the cake with.

Divide the other half in 5 equal portions. Add one of the 5 icing colours (teal, leaf green, violet, pink and yellow) to one of the portions.

Cut the up- and downside off of two of the sponge cakes, make sure you keep about 5 cm of each sponge cake. The third sponge cake will be the bottom of the cake. From this one only cut off the upside, again make sure you keep about 5 cm of the cake.

Add the yellow cream between the layers and put all cakes on top of each other. Cover the outside of

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the cake with the white cream. Place tip #1m in a decorating bag and add all other colours of cream to that one bag. Pipe multi-coloured swirls on top of the cake and decorate it as you wish with nonpareils. Finish the cake by adding some XL confetti around it.