

THE UNICORN CAKE

The Recipe

<https://cuisinedaubery.com/recipe/the-unicorn-cake/>

Great Birthdays come with a great cake. This Unicorn Cake will make it even better !

Skill: Experienced Level

Cuisine: American Cuisine

Courses: Dessert, Layer Cake, Layer Cake

Ingredients

*Cake covering

some Rolling Fondant

*Painting

some Gumpaste

some Food Coloring

*Cake filling

some Cake Sponge For the recipes, see [HERE](#)

some Butter Cream For the recipe, see [HERE](#)

some Mousse for Cakes For the recipe, see [HERE](#)

*Horn

some White Chocolate

some Gold Dust Powder

some Vodka

*Deco and toppings

Cotton Candy

Steps

About ingredients

- I did not specify quantities : Really depends on the servings and size you want so I will let you decide!
- You may visit [[61382*my page](#)] ([HERE](#)) that can guide you for the volume of your cake
- For the Rolling Fondant there are plenty of brands to choose from in the USA or UK. Each country has their favorite. In California, I have some choice, but I prefer Satin Ice, for its taste and texture. It

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tends to dry up (the elephant skin), but adding a tablespoon of Crisco helps remediate

- For the Butter Cream, I will show you some recipe, but any of your favorite works
- For the Gumpaste, I used to make my own myself, but honestly who has time? so a product bought in stores just works for me
- For the rest of ingredients, make sure they all are edible, like the food coloring used to paint as example

Sketching

1. First step, I strongly advise you to sketch your cake. This will help organize and start preparing the ingredients and tools

Gumpaste

2. For the painted piece, you will start with Gumpaste. At start, this paste is soft enough, but dries up quite fast, so you need to make haste
3. Roll out the Gumpaste with a rolling pin (dedicated to fondant), 0.19" (or 13/64" or 0.5 cm) thick : To purchase online, see [HERE](#)
4. To avoid sticking, I advise you to use a special mat for fondant : To purchase online, see [HERE](#)
5. Using a printer, print a Unicorn Image (you may find online), cut it with scissors and lay on the rolled out gumpaste
6. Cut the unicorn shape, using a knife
7. Transferring onto a wood board will help to dry
8. Let dry a few hours

Painting

9. Once it dried, you may paint the Gumpaste with Food Coloring. I used Purple and Pink for the unicorn
10. You may use either a paint brush (dedicated to pastry, edible food, of course), or using a Airbrush device. I used both techniques.
11. Several brands: 1- To purchase online, see [HERE](#). 2- To purchase online, see [HERE](#).
12. For the "angel dust", a few dots of wet white edible paint will do the trick
13. For the tail and the rainbow, I used the paintbrush with several vivid colors

Hair

14. For the hair, I used Rolling Fondant, dyed with brown and pink colors. Simply use water to stick the fondant based hair

Flowers

15. Flowers can be made well ahead of time for convenience. I made them using several techniques
16. There are plenty of videos on youtube showing you how to make those flowers

The Horn

17. For the horn, I find that the best way is to use a silicon mold. Just pour Candy Melts, White Chocolate or tempered chocolate
18. Once the chocolate has set, unmold
19. In a small bowl, mix Gold Dust Powder and Vodka (or lemon juice if you don't want Alcohol)

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20. Paint with a brush, then allow the paint to dry at room temperature

The Sponge Cake

21. Bake a Cake Sponge: The recipes are [HERE](#)

22. If you want to make a tall cake, you will need several diameter cakes to make the tiered cake !

23. I chose a Genoa Cake, recipe [HERE](#). You may choose other sponge cakes, see , [HERE](#)

24. Slice the Cake Sponge, between 0.39" (or 25/64" or 1 cm) and 0.59" (or 19/32" or 1.5 cm) thick

25. To make the sponge cake moist, drip some Syrup ([HERE](#))

26. Each layer should rest on a Cardboard Cake Board

The buttercream

27. Prep the Butter Cream : The recipe is [HERE](#)

28. Prep the Mousse for Cakes : The recipe is [HERE](#)

29. Pipe the Butter Cream on the perimeter

30. This "ring" will make the cake more solid

31. Let cool down in the fridge and let it firm up

32. Spread the Mousse for Cakes in the center

33. Add another layer of Cake Sponge, soak with Syrup

34. Let cool down in the fridge for at least 20 minutes

35. I spread Butter Cream on the side with an offset Icing Spatula

The fondant

36. Roll out the Rolling Fondant with a rolling pin (special for fondant: To purchase online, see [HERE](#))

37. Paint with edible color

Assembling

38. Wrap the cake with Rolling Fondant

39. Add the flowers

40. Add the painted gumpaste, which should be solid by now

41. Add the Cotton Candy

42. Cotton candy melts very fast at room temperature. Add it just before serving!

43. For the rainbow, I glued bamboo sticks (with caramel or isomalt), which makes it easy to lay vertically

44. Last touches makes you feel like a real artist. Great trick to impress the photographs and surrounding family...