



# Unicorn cake

60'

Hands on

40'

Cook Time

12

Portion(s)

1

Difficulty



## Method

- In a [bowl](#), sift both of the flours, baking powder and salt. Mix with a spoon.
- In a mixer, beat the butter and sugar for 5 minutes using the paddle attachment, until light and fluffy.
- Add the sunflower oil and beat on low speed. Add the eggs and egg yolks, one at a time, waiting for each addition to be completely incorporated before adding the next. Beat thoroughly and scrape down the sides of the bowl with a spatula to pull down all of the mixture.
- Add the vanilla extract and mix thoroughly.
- Add the flour mixture in 3 batches and the buttermilk in 2 batches. Mix after every addition.
- Before adding the final batch of flour, remove mixer's bowl from stand. Add the flour and gently fold with a spatula. Do not overmix so that your cake turns out nice and fluffy.
- Preheat oven to 180\* C (350\* F) Fan.
- In the meantime, in a bowl, beat the heavy cream into a light whipped cream. Add to the cake batter and gently fold with a silicon spatula.
- Brush two 20 cm [cake pans](#) with oil and line with parchment paper. Divide the mixture between them.
- Bake for 35-40 minutes.
- When ready, remove from oven and allow to cool on a [wire rack](#). Turn out onto the wire rack but do not remove the parchment. Allow them to cool completely so they can be ready for you to assemble.

### For the cream cheese frosting

- In a mixer's bowl, beat the butter for 5 minutes, using the paddle attachment, until fluffy.
- Gradually add the icing sugar and beat until light and fluffy. Add the cream cheese and vanilla extract. Beat to incorporate.
- Divide the frosting into 4 equal parts.

## Ingredients

### For buttermilk cake

- 150 g soft flour
- 110 g all-purpose flour
- 1 ½ teaspoons baking powder
- 1 teaspoon salt
- 90 g butter
- 400 g granulated sugar
- ½ cup sunflower oil
- 1 tablespoon vanilla extract
- 3 eggs and 4 egg yolks
- 120 g buttermilk
- 130 g heavy cream

### For cream cheese frosting

- 250 g butter, at room temperature
- 500 g icing sugar
- 400 g cream cheese
- 1 teaspoon vanilla extract

### For decorative frosting

- 400 g butter, at room temperature
- 200 g icing sugar
- 1 teaspoon vanilla extract
- pink [food coloring](#)

### To decorate

- colorful meringues
- candies
- [colorful sprinkle shapes](#)
- [sugar paste](#) unicorn horn
- [sugar paste](#) flowers

## Διατροφικός πίνακας

Nutrition information per 100 gr.

484 Calories (kcal)	32.0 Total Fat (g)	17.0 Saturated Fat (g)	46.0 Total Carbs (g)
24%	46%	85%	18%

For the decorative frosting

- In a mixer's bowl, beat the butter and icing sugar for 2-3 minutes with the paddle attachment.
- Turn up mixer's speed and beat for 5-7 minutes, until fluffy. Add the vanilla extract and beat for 1 minute. Remove mixer's bowl from stand.
- You can color the decorative frosting with [food coloring](#) or raspberry juice.
- When the buttermilk cakes have cooled, cut them in half, lengthwise so you can have 4 layers.
- They will be quite moist but you can also [brush](#) or them with some simple syrup before assembling the cake.

39.0 Sugars (g)	3.3 Protein (g)	0.0 Fibre (g)	0.41 Sodium (g)
43%	7%	0%	7%

To assemble

- Position 3 strips of parchment paper on a [cake platter](#), one 60\* to the other like a triangle. This will keep your cake platter clean during assembling.
- Place the first layer of cake over the triangle. It is best to use one of the two pieces from the bottom.
- Spread  $\frac{1}{4}$  of the cream cheese frosting over it.
- Cover with another layer of cake and continue the same process until you complete the cake.
- Spread a light layer of the cream cheese frosting over all the layers and refrigerate until it thickens so that you can add the decorative frosting.
- You can create the unicorn horn with [sugar paste](#) or paint an ice cream cone with some edible paint.

To decorate:

- Decorate unicorn cake with colorful meringues, candies, [sprinkle shapes](#), sugar paste horn and [sugar paste](#) flowers.