

unicorn birthday cake design



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How to make a unicorn birthday cake with pink jellybeans and a sugar cone.

MAKES: 16 SERVINGS

INGREDIENTS:

- 1 (8-INCH) ROUND CAKE
- 1 (9-INCH) SQUARE CAKE
- 1 PINK JELLY BEAN
- 1 WHITE JELLY BELLY MINT CREME
- 1 BLACK ROUND CANDY (BRIDGE MIX)
- 1 SUGAR CONE
- 2 TBSP WHITE COARSE DECORATING SUGAR
- 4 EACH RED YELLOW, ORANGE, BLUE AND GREEN LICORICE TWISTS (TWIZZLER RAINBOW)
- 2 CUPS COARSE PINK DECORATING SUGAR, OPTIONAL

WHAT YOU'LL NEED:

- A SERVING PLATTER
- A RESEALABLE SANDWICH-SIZE PLASTIC BAG

TRIMMING THE CAKES:

Trim the cakes and arrange on a serving platter as pictured in template.

FROSTING THE CAKE:

1. Spoon ¼ cup of vanilla frosting into a resealable plastic bag. Set aside.
2. Spread some of the remaining vanilla frosting over the cone in a thin layer. Sprinkle with the white sugar to coat.
3. Spread the remaining vanilla frosting over the top and sides of cake and make smooth.

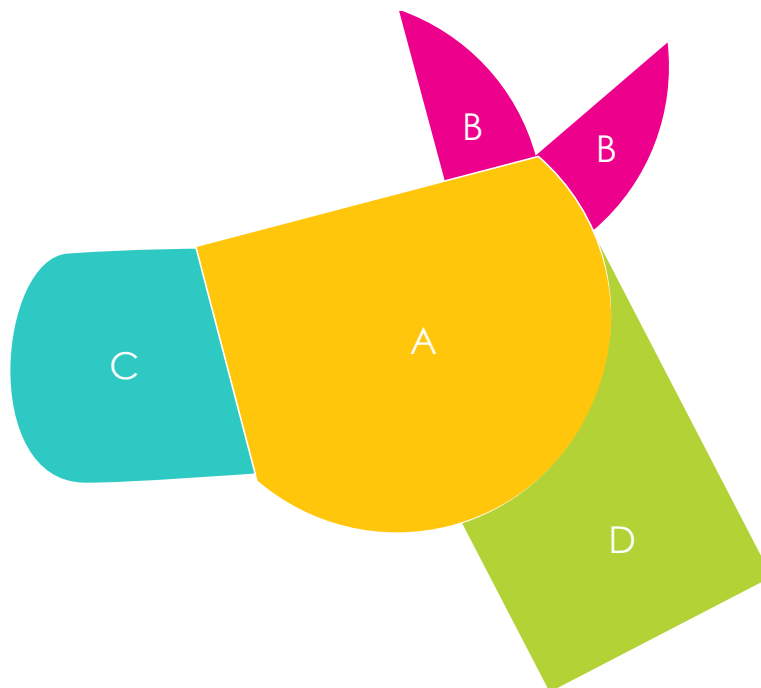
TO COMPLETE THE DECORATION:

1. Press the pink jelly bean for the unicorn's nostril.
2. Snip a small corner from the bag with the vanilla frosting.
3. Press the white Mint Creme onto the cake for the unicorn's eye. Pipe a dot of vanilla frosting on top of the mint and place the black candy on top as the pupil. Pipe a white dot onto the black candy to add sparkle to the eye. Pipe a white eyebrow above the eye with the remaining vanilla frosting.
4. Press the sugared cone, open end against the cake, as the horn.
5. Cut the rainbow Twizzlers into thin strands, each about 3 to 4 inches long. Arrange the cut pieces down the back of the unicorn's head and in between unicorn's ears for its mane.

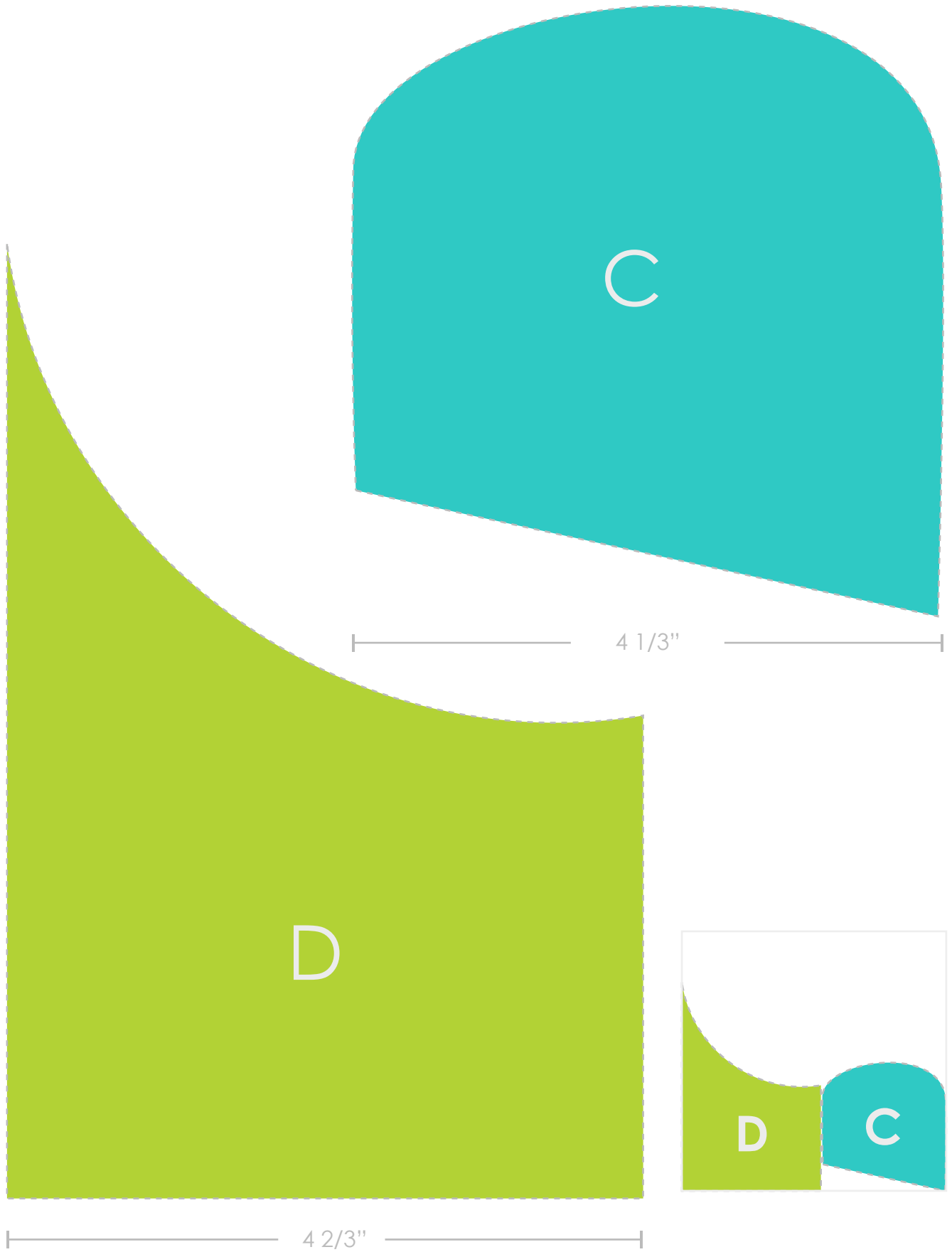
CAKE ANATOMY:



CAKE DIAGRAM:



CAKE CUTOUT:



CAKE CUTOUT:

