

Unicorn drip cake

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Recipe

SPONGE

All-purpose flour	250g
Baking powder	2g
Whole eggs	150g
Salt	1g
Unsalted butter, softened	113g
Totaal	716g

SPONGE

Preheat oven to 180°C (350°F). Grease and flour two 18 cm round cake pans.

Whisk flour, baking powder, and salt in a bowl.

Cream butter and sugar in a large bowl. Add eggs one at a time.

Gradually mix in dry ingredients.

Divide batter between pans and bake for 25-30 minutes. Cool completely.

RASPBERRY PUREE

Raspberry puree	200g
Sugar	60g
Pectin NH	4g
Totaal	264g

RASPBERRY PUREE

Mix pectin with sugar and puree and bring to a boil, let it simmer for 5 minutes.

VANILLA CREAM

Whipcream 40%	500g
Sugar	50g
Vanilla paste	35g
Totaal	585g

VANILLA CREAM

Whip all ingredients till stiff peaks.

Assembly, layout and finishing

Cut the sponge cake in 3 layers and spread on a thin layer of jelly and whipcream repeat once. Smooth out the sides and top of the cake with whipcream and finish. (see picture)

Enjoy this exciting recipe.

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**Unicorn
assortment**