

# 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
<b>Totaal</b>	<b>716g</b>

### 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
<b>Totaal</b>	<b>264g</b>

### 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
<b>Totaal</b>	<b>585g</b>

### 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**