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 spreak on a thinn 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.

Featured Product(s)



Unicorn assortment