

Unicorn drip cake

Unicorn drip cake



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.

Featured Product(s)



**Unicorn
assortment**