



## How to make

# Rainbow Unicorn Cake

### Introduction

Whether you're a first-time baker or a pro cake decorator looking for inspiration, this rainbow unicorn cake project suits all levels. We'll guide you step-by-step, from carving the head out of a round cake to crafting a beautiful eye and adding a whimsical, multi-colored mane using just five shades of Create & Craft ready-to-roll icing mixed with white.



### 1 Preparation & carving the cake

Bake a 10" round cake: Use a recipe that gives a firm textured sponge so that you can carve the cake without crumbling; Culpitt's Select cake mix in vanilla is great for this.

Draw or print out a template of a horse's head (side on) so that it fits neatly on top of the cake. Don't worry about the ears sitting over the edge as they are made from the excess sponge that will be cut away. Level the cake, then fill with your preferred filling. Place the template on top and cut around it with a sharp knife.



## What You need!

### Edibles

- 1kg Vanilla Culpitt Select Cake Mix
- 500g Frosting / Buttercream
- 1kg White Satinara Luxury Sugar Paste
- Culpitt Modelling Paste White
- Create A Cake Classic Ready-To-Roll Icing In Black, Blue, Yellow, Red, Green, Pink
- Colour Splash Food Colouring Powder Black
- Colour Splash Food Colouring Powder White
- Colour Splash Copper Sparkle Sugar
- Colour Splash Luxe Gold Sparkle Dust

### Equipment

- 10" Round Cake Tin
- 16" Silver Square Cakeboard
- 16" Cake Star Rolling Pin
- Paintbrush, Cake Star Palette Knife
- PME 20cm Cake Pop Stick

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## 2 Shaping ears

Use the excess sponge that has been cut away from under the horse's face to shape the ears.



## 3 Outline the face

With the template still in place, carefully cut through the paper into the cake following the outline of the horse's cheek.

Next pierce the paper to make a mark where the eye sits, this will help guide you when shaping the unicorn's face.



## 4 Shaping neck

Remove the template and start shaping the neck by slicing a sliver of cake away under the cheek.

Cut away around the top edge of the cake to soften and curve the unicorn, making it 2D. Lastly, shape the nostril, nose, eye, and ears.



## 5 Cover in frosting

Make sure the frosting is at room temperature and mixed to a soft, smooth consistency.

### Handy Hint:

*If your cake is a little crumbly, warm the palette knife first in a mug of boiled water and wipe dry; this makes spreading the frosting easier.*

## Covering & Shaping



## 6 Prepare the sugarpaste

Sprinkle your worktop and hands with icing sugar and knead the white sugar paste until soft and pliable.

Roll it out large enough to cover the cake completely, turning the icing every so often and re-applying icing sugar to your work surface. Slide your hands and forearms under the icing and lift gently onto the cake.



## 7 Smooth the icing

Use the palms of your hands to smooth over the top of the cake, then down the sides to the cake board.

Use the sides of your hands to shape the unicorn's cheek and face, and your fingers to define the mouth and indent the eye and nostril. Cut away any excess icing around the board.



## 8 Shape ears & neck

Shape the unicorn's ears by pinching the sugar paste gently between two fingers. Define the neck by creating a few soft indents downward under the cheek.

Step back and check against the template that you are happy with the shape; define any other lines to make your unicorn look more realistic.



### 9 Create the eye

Roll a small amount of black ready-to-roll icing into a ball and attach with a dab of cool boiled water or edible glue.

Roll some white icing into two small sausage shapes, slightly longer than the eyeball, then roll each end into a point. Attach around the eye and blend neatly into the icing using the end of a paint brush.



### 10 Shape the nostril

Roll some white icing into a thin sausage and roll each end into a point.

Wrap around and attach to the top and sides of the nostril and blend into the icing using the end of a brush.



### 11 Add shading

To bring the features to life, blend a tiny amount of Colour Splash black dust into some white dust to create a pale grey on a piece of kitchen paper.

Dab a soft brush into the powder and softly brush around the eye, nostril, and mouth. Add more white to create an even softer grey and shade lightly a few lines around the neck and head.



### 12 Add sparkle

Pour some Colour Splash copper sparkling sugar onto the kitchen paper and brush over the eye, around the nostril, and in each ear.

#### Handy Hint:

*Before brushing directly onto the cake, brush excess dust off onto a piece of kitchen paper first. Take your time and build the shading up around the features; you can always add more colour but cannot take it away.*

## Rainbow Mane



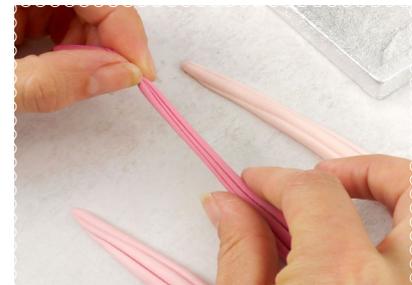
### 13 Prepare the mane colours

For the multi-coloured mane, all these wonderful shades can be created using just five Create A Cake coloured ready-to-roll icings mixed with white sugarpaste. See the guide at the end of this project.



### 14 Shape the mane

Roll each colour into a long pointed sausage shape, then gently flatten on your worktop. With a palette knife, mark a few lines down the icing lengthways, making sure you don't cut all the way through the icing.



### 15 Create a whimsical look

To get the whimsical look of the flowing mane, create a point at the end of each piece of icing by pulling it gently into a very fine point.



### 16 Attach the mane

Think about which colours go where and start attaching the mane onto the board, using about 10-12 pieces of different lengths.

Because each piece of icing has been flattened, you can shape it sideways so that it stands up and curls backward and forward to look like it's flowing in the wind.



### 17 Work your way up

Move onto the cake, starting at the bottom of the neck and working your way up. Attach each piece with water or edible glue, folding over the top so that it slightly overlaps the one before



### 18 Finish the mane

Attach and shape a few lengths of mane between the ears.

## Unicorn Horn

### 19 Making the horn

Make the horn the day before out of white modelling paste so that it has time to set firm before attaching to the cake.

Roll the modelling paste into a very long sausage, then shape, narrowing gradually into a point.

Paint some edible glue around the top of a long cake pop stick and roll the icing around it. Neaten the point before leaving to set.



### 20 Finishing touches

**Adding a shimmer:** To create a super shimmery horn, brush over with the copper sparkle sugar, then finish with gold sparkle dust. Work out exactly where you want to position the horn, then push the pop stick firmly into the cake.

**Add sparkle:** For a finishing touch, spritz a little gold finishing sparkle around the nostril, eye, and lightly over the neck. Sit back and admire your masterpiece.



## Colour Guide

There's a world of colours waiting to be created by blending just five Create A Cake ready-to-roll icings with white. While the guide offers estimates for each hue, feel free to adjust by adding more colour gradually or mixing in white for subtler tones.



### Colour Mixer Ratio

- **Soft Red** = 50% Red / 50% Pink
- **Terracotta** = 100% Red / 50% White / 50% Yellow
- **Orange** = 100% Yellow / 20% Red
- **Peach** = 100% White / 20% Red
- **Soft Peach** = 100% White / 10% Red
- **Mid Yellow** = 100% White / 50% Yellow
- **Soft Yellow** = 100% White / 25% Yellow
- **Lime Green** = 100% White / 50% Yellow / 25% Green

- **Grass Green** = 50% Green / 50% White
- **Teal** = 100% White / 10% Blue / 5% Green
- **Jade** = 50% Green / 50% Blue
- **Mid Blue** = 100% White / 25% Blue
- **Baby Blue** = 100% White / 10% Blue
- **Mid Pink** = 100% White / 25% Pink
- **Blush Pink** = 100% White / 10% Pink
- **Heather** = 100% Pink / 5% Blue / 5% Red