



PREP: 30 min
COOK: 60 min
SERVES: 12

Easy Unicorn Sprinkles Cake

Cake decorating doesn't have to be hard! Use this trick to create sprinkle shapes on your buttercream cake, then finish it off with our new Unicorn Party Pals. For an easy birthday cake idea, swap out the heart biscuit cutter for a number. This cake was inspired by the lovely Carol Chalmers from our Baking Club Facebook Group.

Ingredients

Cake

150g butter, softened
1 cup (220g) caster sugar
3 large eggs, room temperature
2 tsp Queen Natural Vanilla Extract
1 ½ cups (225g) self-raising flour
¾ cup (180ml) milk

Buttercream

125g butter, room temperature
1 ½ cups (225g) icing sugar, sifted
Queen Unicorn Dream Flavour for Icing

Method - Cake

STEP 1

Preheat oven to 180°C (fan forced). Grease and line a 20cm round cake tin.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, cream butter, sugar and Vanilla until light and fluffy. Add eggs and beat well to combine.

STEP 3

Add flour and milk and mix on low until just combined.

STEP 4

Why not take a photo and share your version with us.
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Ingredients

Queen Purple Food Colour Gel
Queen Unicorn Confetti Sprinkles
Queen Unicorn Party Pals

Method - Cake

Pour into prepared cake tin and bake for 55-60 minutes or until an inserted skewer comes out clean. Allow to cool for 10 minutes in the tin, before transferring to a wire rack to cool completely.

Method - Buttercream

STEP 1

Place butter in bowl of a stand mixer and beat on medium-high speed for 6-8 minutes until pale and fluffy.

STEP 2

With mixer off, sift in icing sugar folding to combine. Return to mixer and beat until combined, approximately 2-3 minutes.

STEP 3

Add Unicorn Dream and Purple Food Colour Gel until desired shade has been reached. Continue beating for 3 minutes.

STEP 4

Spread over top and sides of cake, Gently place a biscuit cutter in the centre of the cake and fill with Unicorn Confetti sprinkles. Place Unicorn Party Pals around the edge of cake to finish.

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