

What you need to do:

Decorate cakes

How you are going to do it:

Decorate cupcakes with a unicorn theme

You will need to make unicorn horns from fondant icing

You will need to make buttercream icing in two colours and use a piping bag to ice the cakes

You can decorate your cakes with sprinkles

You will need to clear up after your activity

Before you start:

Make sure your table is empty

Tie back long hair

Put on an apron

Wash your hands

Collect everything you will need including your tub



Ingredients:

Fondant icing
300g butter
600g icing sugar
3-4 tablespoons milk
Pink food colouring
Blue food colouring
Variety of sprinkles
Cupcakes

Equipment:

Greaseproof paper
Measuring scales
Mixing bowls
Wooden spoons
Tablespoon (and other spoons)
Hand mixer
Piping bags and nozzles

What to do:

Make unicorn horns from the fondant icing (see separate instructions)

Put the butter in a mixing bowl and beat until soft using the mixer

Add half the icing sugar and beat until smooth

Add the rest of the icing sugar and 3 tablespoons of milk. Beat until creamy. If the mixture is really stiff add another tablespoon of milk

Divide the buttercream between 2 mixing bowls. Add colouring a bit at a time to make pink in one bowl and blue in the other. Stir well.

Prepare the piping bags (see separate instructions)

Pipe the icing onto the cupcakes working in circles from the edge

Add a unicorn horn and sprinkles

Tidy up everything you have used



Unicorn horn instructions:



Work on the greaseproof paper

Make a small ball of fondant icing (about the size of a 5p)

Roll out into a sausage, but thicker in the middle and thinner at the ends

Fold in half and twist together firmly

Two colour piping instructions:



Put each colour in its own piping bag, then snip the ends

Put both bags into another piping bag prepared with a nozzle