

FRONT



ROYAL ICING

INGREDIENTS

3 tablespoons meringue powder
1lb box confectioners' sugar
6 tablespoons water
1 tablespoon vanilla extract
Food coloring (optional)

TOOLS

Measuring cups and spoons
Large mixing bowl
Electric or hand mixer
Spatula
Squeeze bottle or frosting bag

INSTRUCTIONS

1. Combine all ingredients in a large mixing bowl and beat for 8 to 11 minutes on medium speed, until icing is firm.
2. To adjust the consistency, add ½ teaspoon of water at a time.
3. Divide icing into as many colors as you prefer. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Decorate cookies by using a spatula. For intricate designs, use a squeeze bottle or frosting bag. Wait for icing to set and harden before stacking (24 hours). Enjoy!

RAINBOW FROSTING

INGREDIENTS

1 cup (8 ounces) cream cheese, softened
8 tablespoons (1/2 cup) butter, softened
2½ cups confectioners' sugar
2 teaspoons vanilla extract
Food coloring

TOOLS

Measuring cups and spoons
Large mixing bowl
Small bowls
Electric or hand mixer
Spatula
Frosting bag with tip

INSTRUCTIONS

1. Combine the cream cheese and butter in a large mixing bowl using the mixer on medium speed for about one minute, until smooth.
2. Add the confectioners' sugar and vanilla extract. Continue to beat for one minute, until icing is fluffy.
3. Divide icing into as many colors as you prefer in small bowls. Add one drop of food coloring at a time and mix until desired color is achieved.
4. Transfer the frosting into the frosting bags and squeeze onto the cooled cake. Use the different frosting colors to make the unicorn come to life. Enjoy!



Handstand Kitchen
Real Food Real Fun

RAINBOWS & UNICORNS

Recipes

— Ultimate Unicorn Baking Set —

BACK



FLUFFY CLOUD CAKE

INGREDIENTS

1½ cups all-purpose flour
1¾ teaspoons baking powder
¼ teaspoon salt
½ cup milk
2 eggs
½ cup butter, softened
2 tablespoons melted butter to grease the mold
1 cup sugar
2 teaspoons vanilla extract

TOOLS

Measuring cups and spoons
1 medium mixing bowl
2 large mixing bowls
Electric or hand mixer
Spatula
Mixing spoon
Pastry brush
Cookie sheet
Cake mold or cupcake mold

INSTRUCTIONS

1. Preheat oven to 350°F.
2. Thoroughly grease the cake mold with butter using a pastry brush and place it on a cookie sheet.
3. In a medium bowl stir together flour, baking powder and salt. Set aside.
4. In the large mixing bowl use the mixer to beat together butter and sugar.
5. Beat in the eggs, then add the vanilla.
6. Once combined, alternate between adding the dry ingredients and milk.
7. Slowly pour batter into cake mold, filling about two-thirds full.
8. Bake cake for 30 to 40 minutes, until cake springs back when lightly touched (for cupcakes, bake 20 to 25 minutes). Allow to cool to room temperature in the mold before removing.
9. Once cooled, carefully turn the cake over to remove from mold. Decorate with Rainbow Frosting!



MAGICAL SUGAR COOKIES

INGREDIENTS

1½ cups butter, softened
2½ cups white sugar
4 eggs
5 cups all purpose flour
2 teaspoons vanilla extract
2 teaspoons baking powder
1 teaspoon salt

TOOLS

Measuring cups and spoons
2 large mixing bowls
Electric or hand mixer
Sifter
Cookie sheet
Cookie cutters
Cutting board
Parchment paper or aluminum foil

INSTRUCTIONS

1. Preheat oven to 400°F. Line a cookie sheet with parchment paper or foil, set aside.
2. Combine the softened butter and sugar into a large mixing bowl. Cream using an electric or hand mixer on medium speed until smooth. Beat in eggs, one at a time, followed by vanilla. Set aside.
3. In a separate bowl, sift together the flour, baking powder and salt.
4. Slowly add the dry ingredients into the wet ones, until fully combined. Cover and chill for at least an hour in the refrigerator.
5. When the dough is ready, lightly dust a cutting board with flour. Section off the dough and roll to ¼ inch thick on the board. Use cookie cutters to shape the dough and place them an inch apart on the lined cookie sheet.
6. Bake for 6 to 8 minutes, until the edges are light, golden brown. Let them cool and then decorate with royal icing or frosting.