

Recipe: Unicorn biscuits (orange-flavored biscuits)

Have you ever wondered how it tastes at the end of the rainbow? Well, try this recipe and you will find out.

The “Rainbow-Unicorn Cake Roll” recipe consists of three parts:

1. Batter
2. Filling
3. Unicorn biscuits

This part shows how to make the unicorn biscuits. In our recipe, we make “orange-flavored biscuits” with pink sugar icing. Feel free to make your own dough. For the unicorn shape, you best use a unicorn biscuit cutter.

Please find the whole recipe here: <http://knightsoftaste.ch/2017/02/19/rainbow-cake-roll/>

Time 🕒

Preparation: 20 mins

Baking time: 12 mins

Ingredients (biscuits)

- 2 egg yolk
- 80 g sugar
- 250g flour
- 125g butter

For the icing:

- 250g powdered sugar
- 3-5 tbsp. of fresh blood orange juice

Directions

1. In a large bowl, mix yolk, sugar, flour and butter to form the dough.
2. Roll out the dough to a rectangle with a thickness of 1cm.
3. Cut the unicorns.
4. Repeat 2 and 3 until no dough is left.
5. Bake for 12mins on medium heat.
6. While baking: mix orange juice and powdered sugar to create the icing.
7. After baking: spread the pink icing on the unicorns!

