

Unicorn Log



- Prep **50 MIN**
- Total **2 HR 30 MIN**
- Servings **16**

Ingredients

Eggs **x6**

Betty Crocker™ Super Moist™ White Cake mix **x1**

Cup sour cream **1/4**

Cup water **1/4**

Cup vegetable oil **1/4**

Teaspoon each red, orange, yellow, green, blue and purple Betty Crocker™ gel food colour **1/2**

Cup powdered sugar **1/2**

Container Betty Crocker™ Rich & Creamy rainbow chip frosting **x1**

Cups frozen whipped topping, thawed **1 ½**

Packages (2.2 oz each) Betty Crocker™ Candy Shop decors rainbow chips, if desired **2**

Get Ingredients

Steps

Heat oven to 350°C / 350°F. Line two 15x10x1-inch pans with cooking parchment paper.



- 2

In large bowl, beat eggs with electric mixer on high speed until thick and lemon-coloured, about 6 minutes. Add cake mix, sour cream, water and oil. Beat on low speed 30 seconds, then on medium speed 1 minute.

- 3

Divide batter into 6 small bowls, about 3/4 cup batter per bowl. Add red, orange, yellow, green, blue and purple gel food colours, one to each bowl; mix. Pour each coloured batter into a decorating bag or resealable food-storage plastic bag, and cut one corner off each bag. For better control with cake batter, be sure to cut small opening on end of each resealable bag.



Starting with purple batter, carefully squeeze a thin diagonal line of coloured batter onto each pan; repeating with blue, green, yellow, orange and red to make a rainbow-striped pattern. Continue until all batter has been used and pans are equally filled. It's ok to leave small spaces in between colours, as batter will fill in during baking.



Bake 8 to 10 minutes or until top springs back when touched. Meanwhile, sprinkle powdered sugar over two clean kitchen towels. Remove cakes from oven. Run metal spatula around edges of pans; carefully turn one on to each kitchen towel. Peel away parchment paper. Immediately roll up cake and towel from narrow end. Allow cakes to cool 30 minutes.



In medium bowl, mix frosting and whipped topping. Mix in Betty Crocker™ Candy Shop decors rainbow chips, if desired.



Carefully unroll cakes; spread half of the filling over each cake. Roll cakes up into logs; refrigerate at least 1 hour before serving.



Cut into slices to serve. Store covered in refrigerator.

