

Unicorn Cookie Cake Ingredients:

- 1 white cake mix (only the cake mix - ignore the directions on the back)
- ½ cup of butter (softened)
- 1 3.4 oz package of vanilla pudding
- 1 tablespoons milk
- 1 egg
- 2 oz bottle of sprinkles (about 1/3 cup)

Unicorn Vanilla Buttercream Icing:

- 1 stick of butter softened
- 2 ¾ cups powdered sugar
- 1 teaspoon vanilla
- 3-4 teaspoon milk
- Food coloring gel
- 2 sandwich baggies

Instructions: For the Unicorn Cookies

1. Preheat oven to 350*. Line a cookie sheet with parchment paper and set aside.
2. In a large bowl, combine all the ingredients, except the sprinkles. (It's best in a stand up mixer but you can also mix it by hand.) Once the batter is well combined, add the sprinkles.
3. Drop 1 inch balls onto the parchment paper, then press to flatten a little bit. Bake for 7 minutes. Do not over bake. Let cool for a minute and then transfer to a cooling rack. Let cool completely before you frost the cookies.

Instructions for the Unicorn Buttercream Icing:

1. With a mixer - mix the butter for about 2 minutes until it is light and fluffy. Add 1 cup of the powdered sugar, vanilla, and milk. Mix well. Slowly add the remaining powdered sugar. If it feels really stiff you can add a little more milk.
2. Divide the batter into 3 bowls. Add a few drops of the color to each bowl. I like the fluorescent gel color. But you can make them any color you want.
3. Put a sandwich baggie into a small narrow cup pushing the point into the bottom of the cup. Scoop the colored icing into the baggie. Seal the baggie at the top and then snip a small opening in the corner of the baggie. Push the frosting to the hole. (Repeat with the 3 colors.)
4. Grab a unicorn cookie and swirl the icing on the flat side of the cookie. Top with another unicorn cookie. Alternate the colors.

Serve and enjoy! Makes about 18 sandwich cookies.