

# Know It All:

# UNICORN

If you've been on Instagram lately, you've likely encountered a unicorn or two: snacks and desserts dyed pink, blue and purple and finished with a generous coating of sprinkles and edible glitter. The food looks magical, but the story behind the trend isn't quite as mythical as you might imagine. In fact, it began with a simple piece of toast: In 2016, Miami blogger and food stylist Adeline Waugh was playing around with natural food dyes and cream cheese and posted a photo of bread topped with pastel rainbow swirls on Instagram. Her followers dubbed it unicorn toast, starting a nationwide flood of whimsical lattes, bagels, milkshakes and even grilled cheese.



## What do unicorns taste like?

The unicorn trend is mostly about appearances, but some companies have dreamed up an actual unicorn flavor.

Last year Polar Seltzer released a limited-edition flavor called Unicorn Kisses, but the company won't tell us exactly what went into it (unicorns are so elusive!). Starbucks, on the other hand, didn't hold back details when its Unicorn Frappuccino hit stores earlier this year. The limited-release pink-and-blue drink was flavored with mango syrup and topped with whipped cream and edible sparkles, and it changed from sweet to tart as you sipped.



## DIY UNICORN BARK

Put ¼ pound each of white, blue, purple and pink candy melts in separate bowls. Melt in the microwave, stirring, until smooth. Stir a little white into each of the other colors to lighten them. Working quickly, spoon dollops of the different colors onto a parchment-lined baking sheet in a mosaic pattern, then drag a rubber spatula through the colors to swirl. Spread to about ¼ inch thick and top with assorted sprinkles and/or edible glitter. Refrigerate until set, at least 30 minutes. Break into pieces.

## \* Unicorns in the USA \*

Check out these colorful creations.



**Unicorn taiyaki**  
(ice cream-filled fish-shaped waffle)  
Taiyaki NYC  
New York City



**Unicorn poop**  
(meringues)  
Cake Life Bake Shop  
Philadelphia



**Unicorn macarons**  
Vanille Patisserie  
Chicago



**Unicorn melts**  
Chomp Eatery  
Santa Monica



**Unicorn concha**  
(sweet bread)  
El Bolillo Bakery  
Houston



**Unicorn hot chocolate**  
Crème & Sugar  
Anaheim Hills, CA



**Unicorn bagel**  
The Bagel Nook  
Freehold, NJ