



## FUN FACT 11

A male horse is called a stallion.  
A female horse is called a mare.



# MAKE & BAKE GINGERBREAD HORSES



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FOLLOW THE STEP-BY-STEP INSTRUCTIONS BELOW TO MAKE YOUR OWN TASTY GINGERBREAD HORSES.  
HAVE FUN DECORATING THEM WITH ICING AND YOUR FAVORITE CANDY.

MAKES ABOUT 15-20 (DEPENDING ON CUTTER SIZE USED) PREPARATION TIME: 30 MINS · BAKING TIME 15 MINS

## STEP 1

PRE-HEAT THE OVEN TO 350F.

PUT THE FLOUR, BUTTER, GINGER, CINNAMON AND BICARBONATE OF SODA IN A MIXING BOWL. MIX IT ALL TOGETHER WITH YOUR FINGERTIPS UNTIL CRUMBLY. NEXT ADD THE EGG, SUGAR AND SYRUP AND KEEP MIXING UNTIL IT'S A NICE FIRM PASTRY MIX.

## STEP 2

USING A ROLLING PIN, ROLL THE PASTRY SO IT'S ABOUT 5MM THICK.

MAKE SURE THE SURFACE AND ROLLING PIN ARE WELL DUSTED IN FLOUR TO AVOID IT STICKING.

USING EITHER A STORE BOUGHT CUTTER OR THE ONE WE HAVE PROVIDED CUT-OUT YOUR GINGERBREAD HORSES.

## HORSE TEMPLATE

YOU WILL NEED A HORSE SHAPED PASTRY CUTTER, OR YOU CAN CUT OUT AND USE THE GUIDE WE HAVE INCLUDED BELOW. YOU CAN USE THIS AS A TEMPLATE FOR CUTTING YOUR GINGERBREAD HORSES BY SIMPLY LAYING IT ON THE DOUGH AND CAREFULLY CUTTING AROUND THE EDGES.

## INGREDIENTS

12oz plain flour  
3.5oz butter  
5 1/2 teaspoons ground ginger  
1 1/2 teaspoons ground cinnamon  
1 teaspoon bicarbonate soda  
6oz light brown soft sugar  
4 tablespoons golden syrup  
1 medium egg



## STEP 3

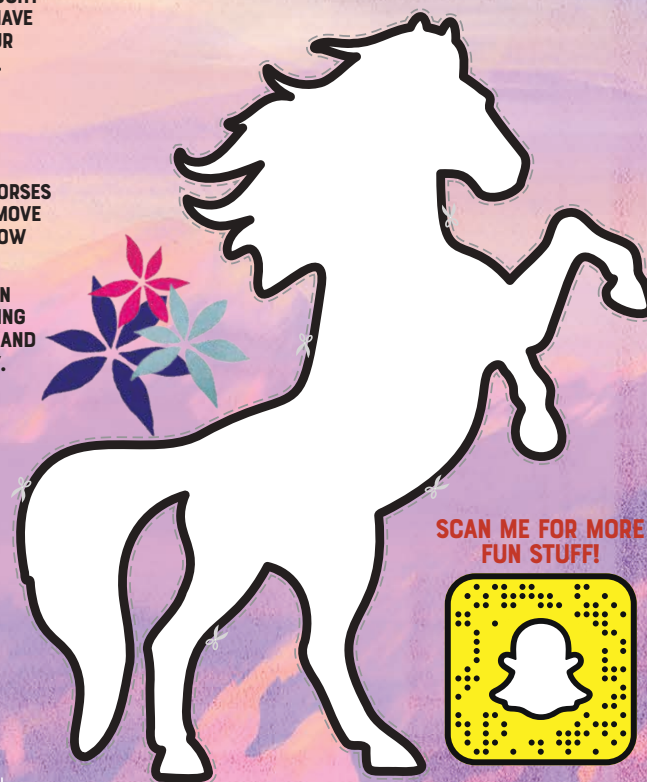
PLACE YOUR CUT OUT GINGERBREAD HORSES ON A GREASED OR NON-STICK BAKING TRAY AND PLACE IN THE MIDDLE OF THE PRE-HEATED OVEN.

BAKE FOR ABOUT 15 MINUTES UNTIL GOLDEN BROWN. COOKING TIMES MAY VARY DEPENDING ON YOUR OVEN.

## STEP 4

ONCE YOUR GINGERBREAD HORSES ARE BAKED, CAREFULLY REMOVE FROM THE OVEN AND ALLOW TO COOL.

ONCE COOLED, HAVE FUN SPENDING TIME DECORATING YOUR HORSES WITH ICING AND YOUR FAVORITE CANDY.



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FUN STUFF!



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