

Decorating Your Gingerbread Horses



'Really Good' Piping Icing

500gm icing sugar

½ tsp cream of tartar

70ml egg whites (approx 1 & ½ egg whites)

30ml of water

Place all ingredients in a small bowl and mix well to combine.

If too stiff add a drop or two of water. Scoop into a piping bag. This will keep well sealed in a bag for 3-4 days refrigerated.

Use a Tiny Round Tip piping nozzle to pipe out the outlines and finer details onto your Gingerbread horses.

Decorating Ideas

For inspiration and help on decorating your Gingerbread Horse biscuits, including videos and step-by-step tutorials, please go to www.gingerbreadhorse.co.nz



NZRDA

New Zealand Riding for the Disabled

Gingerbread Horse Biscuit Recipe



This is a very user-friendly and versatile gingerbread dough, perfect to cut out into horse shapes and decorate with icing. The recipe makes about 40 biscuits in total.

Prep time: 10 minutes – **Chill time:** 2 hours – **Cook time:** 15 minutes

250 g butter, softened	1 tablespoon cocoa
1 cup icing sugar	1 tablespoon ground ginger
2 eggs	2 teaspoons mixed spice
½ cup golden syrup, warmed	1 teaspoon baking soda
4 cups flour	½ teaspoon salt

In a large bowl using an electric beater, mix the butter and icing sugar until light and fluffy. Add the egg, then the warmed golden syrup, and mix well.

Add the rest of the ingredients and mix thoroughly. Wrap in plastic cling-film and refrigerate until firm, at least 2 hours.

Preheat oven to 180°C. Line a baking tray with baking paper.

On a lightly floured board, roll the dough to 3-5 mm thickness and cut with horse-shaped cookie cutter. Transfer to the prepared tray.

Bake for 10-15 minutes. The biscuits should be just colouring brown at the edges.

Cool for 5 minutes on the tray then move them to a wire rack. Ice and decorate when cold. Store in an airtight container.