

# GET CREATIVE

TAKE + MAKE

## ROYAL WEDDING GINGERBREAD HORSE

18.18.24

EASY

### WHAT YOU'LL NEED

- Horse shape gingerbread cookie
- 1 box of Mondo royal icing mix. (Made to a thick honey consistency. One small bowl of medium consistency icing for the horse tail and mane)
- Piping bags and couplers for each colour and consistency. (For this project you will need 4 bags and couplers)
- Small bowls and teaspoons for colouring icing
- Small fine paint brush
- Toothpick
- Chefmaster gel colours- Super Red & Lemon Yellow
- Chefmaster food colour pens - Brown
- Piping Tips No1, No2 round tips and a small star tip No14

### INSTRUCTIONS

**Step 1.** Prepare your Mondo royal icing mix according to the instructions on the box. Place a small amount of icing in separate bowls. Keep one bowl of icing mix aside for the horse mane and tail. Colour your icing a couple of drops at a time until you reach your desired colour. Add a few drops of water at a time to reach the desired thick honey consistency needed for piping.

**Step 2.** Outline using a No1 piping top and flood the horse cookie in white icing with a No2 piping tip. Wait for it to set up and dry overnight.

Use your toothpick to pop any air bubbles that may occur during flooding your cookie with icing. This will prevent any holes from appearing in your icing when it dries.

Use a damp paintbrush to tidy up any icing that is untidy or piped outside the lines.



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**Step 3.** With a No1 tip pipe an outline in red, a half round circle on the back of the horse, then fill it in with icing. This will become the saddle. Allow to dry.

**Step 4.** Using a Chefmaster food colour pen in brown, colour in the hooves of the horse.

**Step 5.** Using a No1 piping tip pipe in white, a straight line across the nose of the horse. then pipe another line beginning right in the middle, going across the head and finishing just before the ear. this will be the horse bridle.

**Step 6.** With yellow icing using a No1 tip pipe small beads and dots on the outer edge of the saddle. Continue the same decorative pattern across the chest of the horse. Pipe a trio of dots to join in the middle of the saddle.

**Step 7.** Last of all using the medium consistency white icing and a small star tip No14, pipe the mane and tail of the horse in a gentle waving motion to create the curling look of the hair. Pipe a couple more layers of icing on the tail to create some depth to the cookie design. Allow to dry.

#### **Anita's hot tips for great looking cookies:**

**Royal Icing Mixing:** Mix your icing on the lowest speed of your mixer. if you mix your icing too fast this will incorporate too many air bubbles and holes will form in your icing when drying spoiling the look of your cookie.

**Royal Icing Storage:** Cover your royal icing in cling wrap to avoid it setting up a crust before you get a chance to pipe it. Royal Icing can be stored in an air tight container at room temperature for a maximum of four days. It will need to have a good mix with a spoon before use, you do not have to put it back in the mixer.

**Colouring:** Add only a couple of drops of Chefmaster food colour gel at a time to your icing. Adding too much at once to get a strong colour may affect the taste of your icing and possibly cause it to separate. As it's a concentrated food colour gel you do not need a lot. Allow the colour to develop over a few hours if you want a stronger colour, it will get darker over time.

**Consistency:** 20 second icing is like thick honey. Drag a butter knife through your icing and count to 20. When the surface of your icing becomes smooth at the count of 15 or just over your ready to pipe. Add a few drops of water if it's still too thick, or if it's too thin add a little icing sugar to thicken it up.

**Posture:** If your hands are a little shaky, rest your elbow on your work surface to and use your spare hand to guide your piping hand to help steady your piping.

**Practice:** Do 5 minutes of piping practice before you start the project, it always helps my hands get into the flow of piping.

**Piping Bags:** Seal the end of your piping bag with a rubber band so your icing doesn't make a mess everywhere. It also decreases the pressure on your hand while piping your icing.

**Piping:** Rest your piping tips under a damp towel while not being used. This prevents them from drying out and clogging.

**Clean Your Piping Tips:** Always ensure your tip is clean when beginning to pipe. /this helps keep your piping looking neat.

