

# BAKE

## TO SUPPORT EQUINE RESEARCH

Horse&Rider is supporting the Animal Health Trust as our Charity of the Year 2017. Why not get involved and organise your own bake sale to raise funds to support equine research?

**D**id you know that, when you call out your vet, many of the techniques they use were pioneered at the Animal Health Trust? From research into vaccines to improve quality of life and prevent disease, to the management and treatment of distressing conditions such as laminitis, cancer and arthritis, it's highly likely that your horse has benefitted from the important work that goes on at the Animal Health Trust, even though you've never been there and may not even have heard of it.

So why not join the Horse&Rider team and organise a bake sale for your horsey mates (everyone loves cake, right?), with the proceeds going to support research that will directly benefit your beloved horses now and in the future?

### ABOUT THE AHT

Based in Newmarket, they treat 4,000 horses, dogs and cats each year. All the money that's raised by treating these animals goes towards the research that takes place at the centre. The team of 200 vets, researchers and nurses are dedicated to improving animal health and finding out more about the diseases our pets suffer from and ways to prevent them, as well as developing new diagnostic tests, treatments and vaccines.



### Get started!

Download our Horse&Rider Bake for Equine Research pack at horseandrideruk.com. It includes posters to advertise your event, information about where your money will go and fun, easy recipe ideas!

Organise the sale at your yard, then follow the instructions in the pack to send your proceeds direct to the Animal Health Trust.



Don't forget to post pictures of your sale on Facebook and Instagram using #bakeforequineresearch, and tag @horseandriderUK, or email them to horseandrider@djmurphy.co.uk!

## Horse cookies

GET BAKING with this recipe for Horse&Rider horse cookies!

- 1 Thoroughly mix the butter and sugar in a bowl, then add the egg yolk and vanilla extract, and mix it all together. Sift over the flour in stages and stir it in to form a firm dough.
- 2 Sprinkle some flour on the work surface and rolling pin. Place the dough on the work surface and roll it out until it's 1-2mm thick. Use the cutter to cut out pony shapes, then place them on the baking tray.
- 3 Bake at 160°C for 12-15 minutes or until golden. Leave to cool on the tray until firm, then place them on a rack until cold.
- 4 Get icing - you could ice them with the same markings as your yard friends' horses or why not go for celeb horse cookies? Valegro and Big Star, anyone?

### You'll need...

- mixing bowl
- wooden spoon
- sieve
- rolling pin
- pony-shaped cutter
- non-stick baking tray
- cooling rack
- white, milk and dark chocolate, and caramel-flavoured writing icing

### Cookie ingredients

- 250g butter, softened
- 140g caster sugar
- 1 egg yolk
- 2tsp vanilla extract
- 300g plain flour

