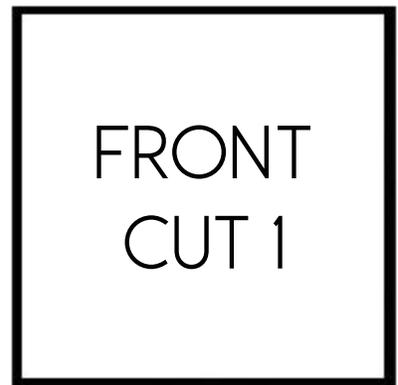
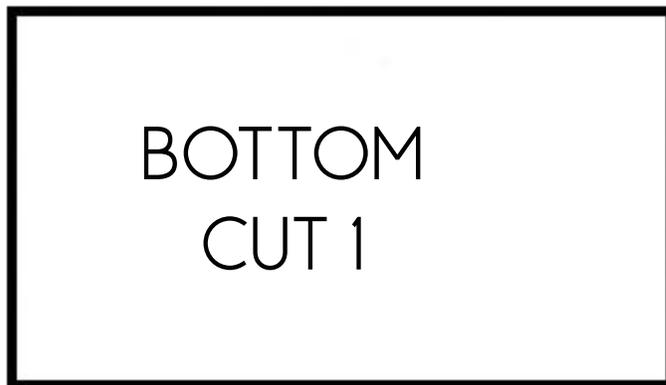
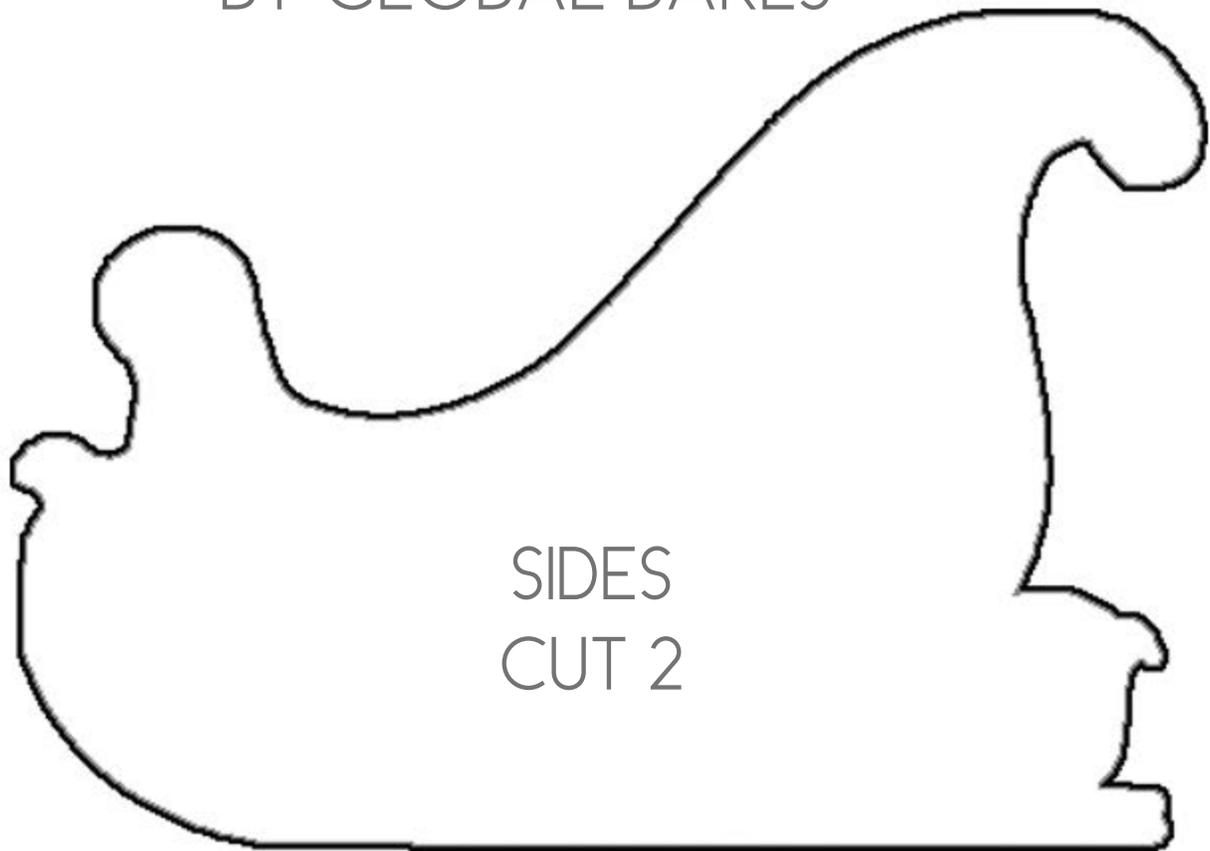


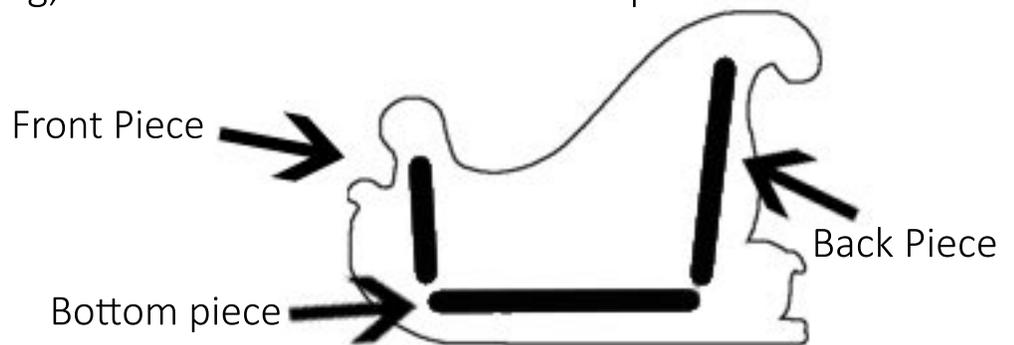
GINGERBREAD SLEIGH TEMPLATE BY GLOBAL BAKES



**You can also cut a base out of gingerbread using a dinner plate as a template or you can use a piece of cardboard or a cake round as the base.

INSTRUCTIONS

1. Print template on paper or cardstock.
2. Cut out template pieces.
3. Make gingerbread and roll out to about 1/8 inch thick on parchment paper or a silicon mat. If gingerbread is very soft, chill it in the refrigerator or freezer until firm.
4. Lightly flour the top of the gingerbread and place template pieces on top.
5. Cut out gingerbread around each template piece using an exacto knife or a regular kitchen knife.
6. Gently lift template pieces and set aside.
7. Chill again while the oven preheats to 350F.
8. Bake until browned (time will vary with the size of each piece. Cool completely.
9. Make royal icing.
10. Decorate the pieces while they are laying flat. Allow to dry completely - overnight is best.
11. Lay one sleigh side with the decorated side (the outside) down. Attach the bottom piece with royal icing, then attach the front and back piece.



12. Allow to dry. Then attach the other sleigh side piece without moving the bottom piece. Allow to dry completely.
13. Decorate the base and attach the sleigh.
14. Fill the sleigh with small cookies or candies and give as a gift! Or keep for a centerpiece on your holiday table.