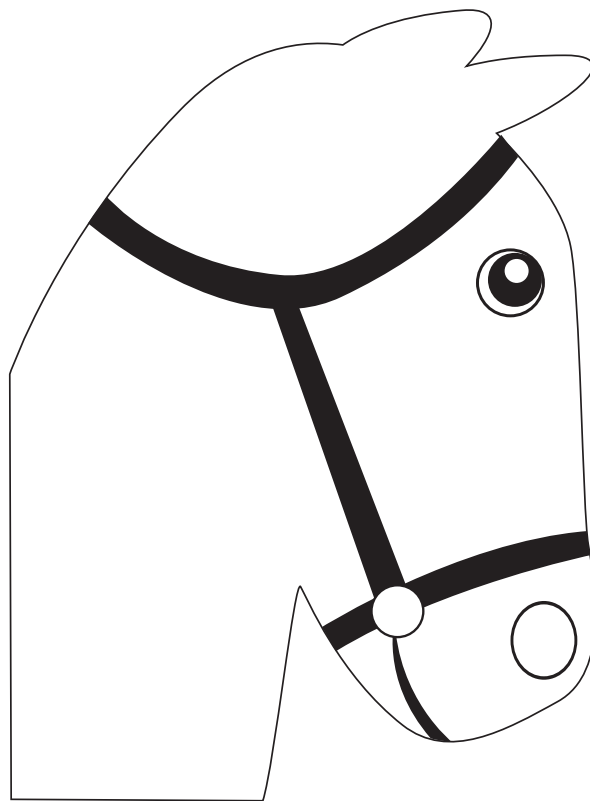


# The Horse Cake

Below is an example of how the shape of your cake will look using the template on pages 2 and 3 of this document. Need a recipe? Click on the link to view our Victoria Sponge Recipe: <http://www.mumswhobake.co.uk/recipes.html>



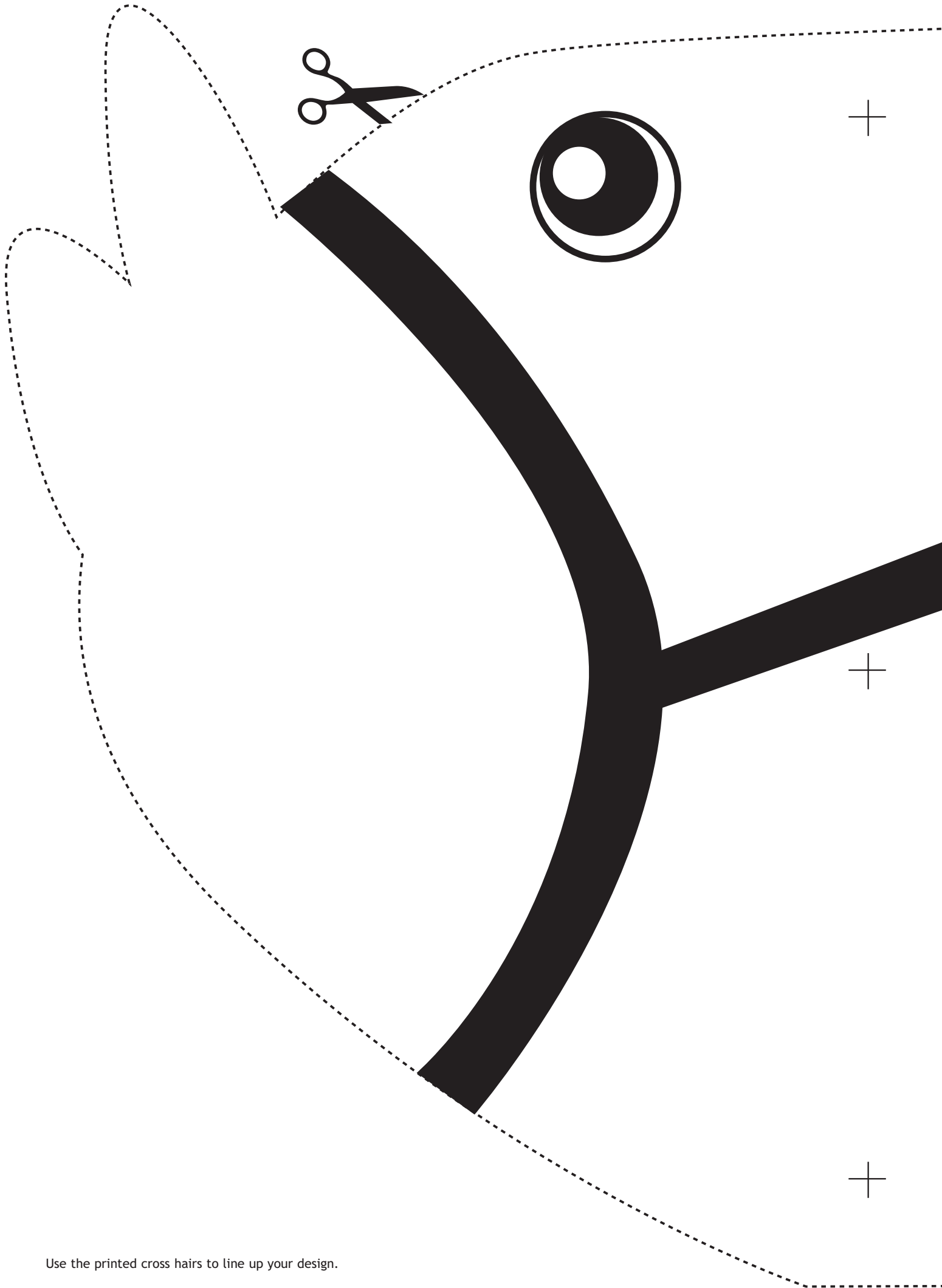
**Requirements:** For this cake you will need a 27cm x 40cm cake tin, available from the Mums Who Bake shop - [www.mumswhobake.co.uk](http://www.mumswhobake.co.uk)

- Instructions:**
1. Print out this pdf document at 100% from an A4 printer
  2. Cut out the two halves of the template on pages 2 and 3 of this document
  3. Stick the two halves of the template together to create the full shape (one half on page 2, the other half on page 3)
  4. Cut out any floating elements
  4. Place the full template together over your freshly baked 27cm x 40cm cake
  5. Cut round the shape using a sharp knife
  6. Decorate as you wish!

[www.mumswhobake.co.uk](http://www.mumswhobake.co.uk)

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Use the printed cross hairs to line up your design.

