

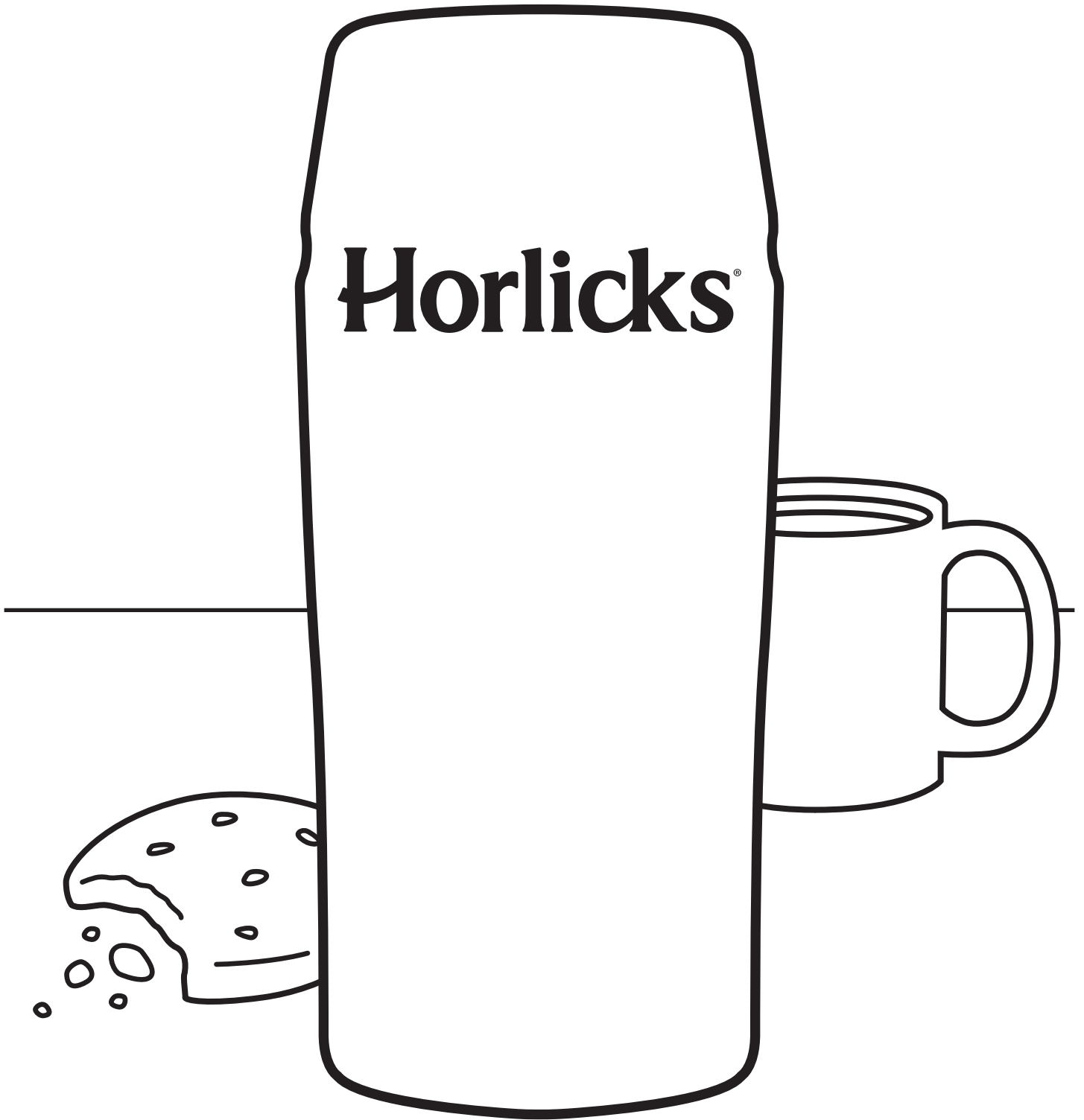






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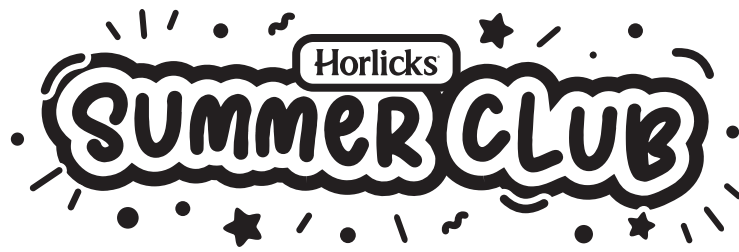
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# Design your own Horlicks jar!



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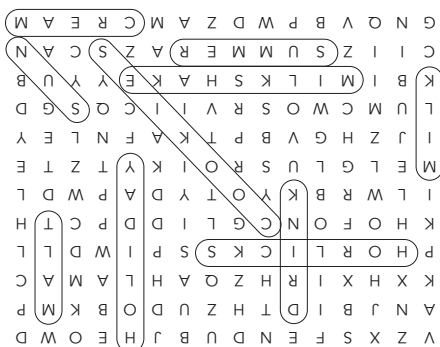
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# word search

Horlicks Malt Summer Drink Milk  
Cream Cookies Holiday Milkshake Sun

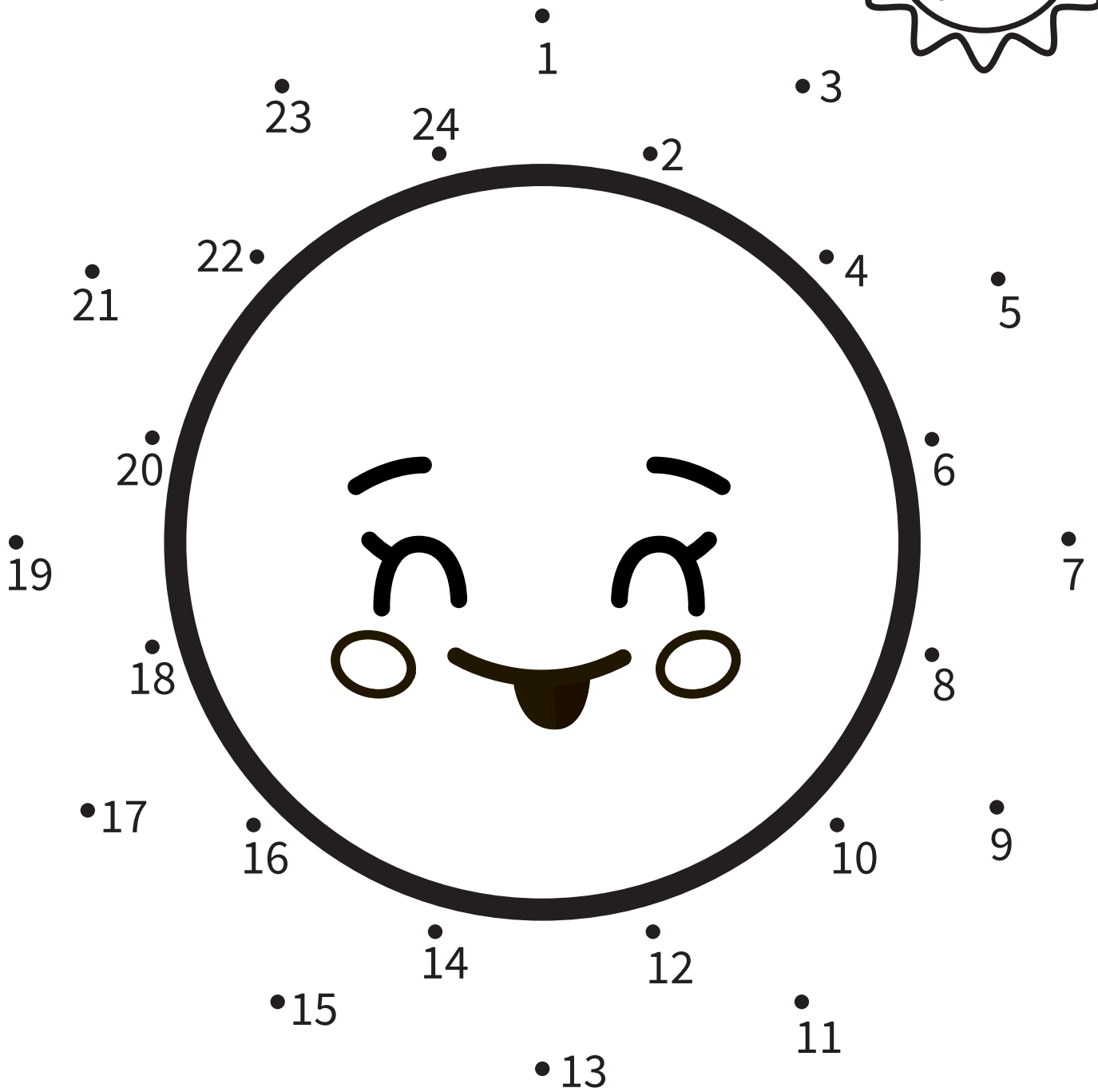
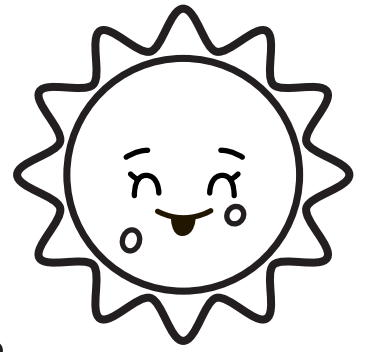
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K B I M I L K S H A K E Y Y U B  
C I I Z S U M M E R A Z S C A N  
G N Q V B P W D Z A M C R E A M



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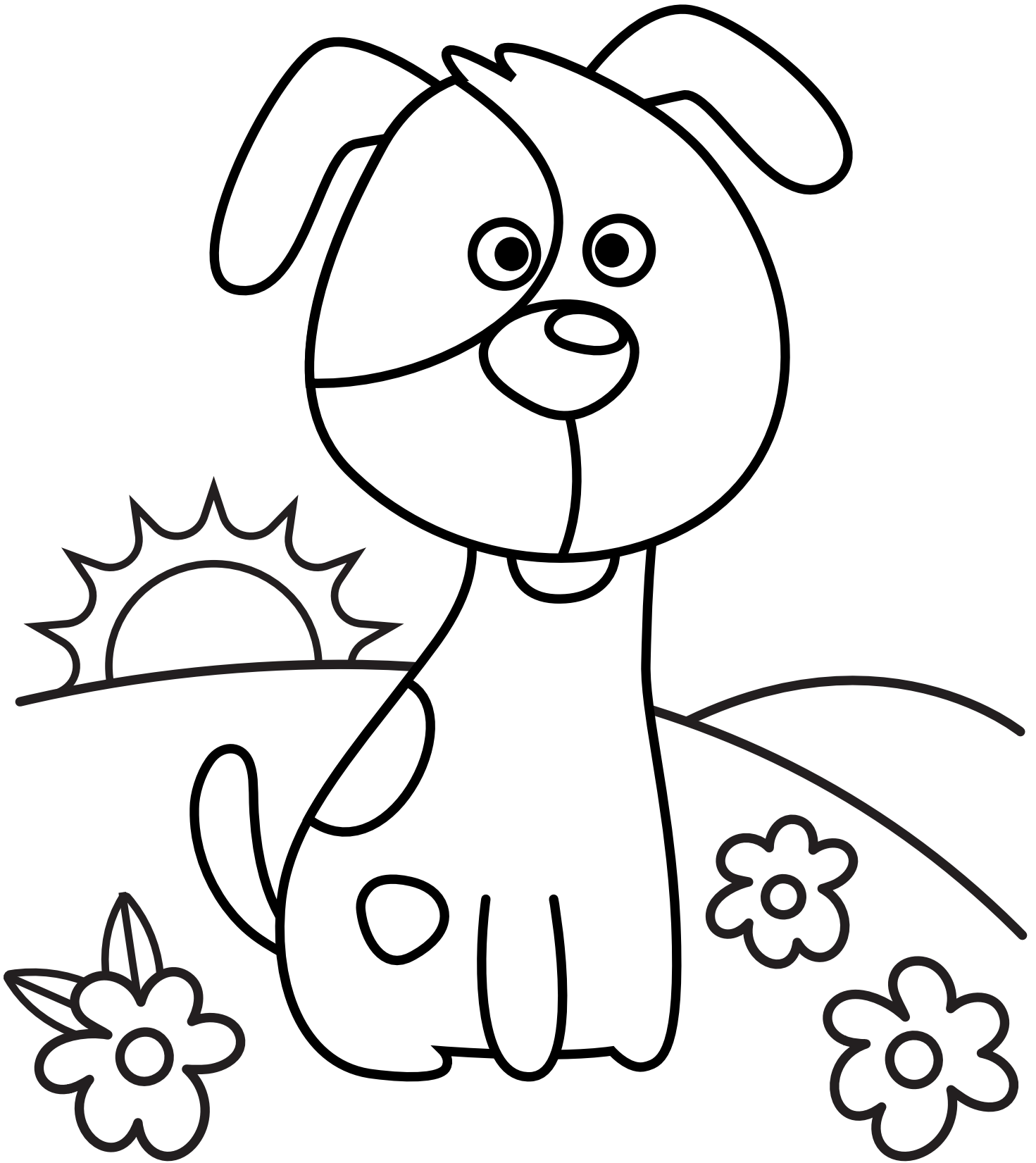
# Dot-to-dot





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Horlicks-bread family baking recipe



Makes 20 biscuits Prep time 40 minutes Cooking time 12-14 minutes

INGREDIENTS

BISCUITS

280g plain flour
150g salted butter
90g golden caster sugar
35g Horlicks Original
1 tsp ground ginger
½ tsp bicarbonate of soda
½ tsp ground cinnamon
A pinch of salt

BUTTERCREAM

60g unsalted butter
25g icing sugar
20g Horlicks Original

METHOD

Preheat the oven to 180°C.

Sieve the flour, bicarbonate of soda, ginger, cinnamon and Horlicks Original into a medium bowl.

Place the sugar and butter into a mixing bowl and beat until light and fluffy.

Add the flour mix to the butter and mix until fully combined, then knead the mixture until it forms a dough.

Tip the dough onto cling film and gently press to form a 1cm thick square. Top with another piece of cling film and using a rolling pin, roll to approximately 3mm.

Cut the dough using character cutters until you have 30 biscuits and arrange on non-stick baking trays, leaving space between each biscuit.

Chill the biscuits in the fridge for 10 minutes, then add to the oven and bake for 12 minutes until light brown.

Whilst the biscuits are baking, beat together the butter, icing sugar and Horlicks Original until light and fluffy and spoon into a piping bag.

Allow the biscuits to cool and decorate.



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