

Put the instructions for the biscuits in the correct order.
(Mtra. Claudia Rodriguez)

These biscuits are very popular with children in England. Traditionally they were only men but now there are also gingerbread women and children.



Ingredients:

- 450g of flour.
- 1 teaspoon of salt..
- 1 tablespoon of ground ginger.
- 1 teaspoon of baking powder.
- 1 teaspoon of bicarbonate of soda.
- 225g of brown sugar.
- 175g of butter.
- 100g of black treacle.
- 225g of golden syrup.
- 300 ml of milk..
- 1 beaten egg

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| When cool, cut into shapes with a gingerbread man cutter | 1 |
| Add the melted ingredients to the dry mixture and beat well | 2 |
| Take off the heat and add the milk and the egg | 3 |
| Put onto a rack to cool | 4 |
| After mixing well, pour the mixture into the greased tin | 5 |
| First, grease and Swiss roll tin | 6 |
| Next, put all the dry ingredients into the bowl | 7 |
| Then line the tin with greaseproof paper | 8 |
| Bake at 160 degrees for about an hour and a half | 9 |
| Put the sugar, butter, treacle and syrup in a pan and heat until melted | 10 |

(key 9,3,5,4,6,1,7,2,8,)