

**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

|                                                                         |    |
|-------------------------------------------------------------------------|----|
| 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,)