Oh-So-Cute Gingerbread Cookies

1/2 c. shortening 1/2 t. vanilla 1/2 t. salt
1/3 c. packed light brown sugar 1 1/2 c. flour 1/2 t. ground ginger
1/4 cup dark molasses 1 t. ground cinnamon 1/4 t. baking powder
1 egg white 1/2 t. baking soda

Beat first five ingredients together in a large bowl until smooth. Combine the other six ingredients in a small bowl, and then add to shortening mixture. Mix well. Cover and refrigerate until firm, about 8 hours or overnight.

Preheat oven to 350 degrees. Grease cookie sheets. Roll dough to 1/8" thickness on a lightly floured surface. Cut into desired shapes with cookie cutters. Place on prepared cookie sheets and bake 6-8 minutes or until edges begin to brown. Cool completely on wire racks. Makes about 2 1/2 dozen cookies.