

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.



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