Fat Free Sugar Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups Flour

2 cups Sugar

2 teaspoons Baking Powder

1/4 teaspoon Salt

2 teaspoon Vanilla

1/2 cup egg substitute or egg whites

Instructions

Combine all ingredients with a spoon. The dough should be very stiff and hard to stir. If it's not, add equal parts sugar and flour by the tablespoon until it is.

Then scoop them onto a parchment paper lined baking sheet by the spoonful. Or wrap in plastic and rest for 10 minutes and then roll out between 2 sheets of wax or parchment paper to cut into cookie-cutter shapes.

Bake at 375 for 10 to 12 minutes.

A Vegan variation of this recipe is to substitute a 15 oz can of pure pumpkin instead of the egg. This is wetter, so it has to be scooped out by the spoonful. Increase cooking time to 15 minutes.