Ginger Bread Cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups Flour

2 cups Dark Brown Sugar

1 teaspoon Ground Ginger

1/2 teaspoon cinnamon

1/4 teaspoon allspice

2 teaspoons Baking Powder

1/4 teaspoon Salt

2 teaspoons Vanilla

2 eggs or 1/2 c egg substitute

Instructions

Combine all ingredients with mixer or spoon. The dough should be very stiff and hard to stir.

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 or wax or

parchment paper to cut into cookie-cutter shapes.