



Alydia's Bulla (Grandma's Cookie)

3 cups all-purpose flour (sifted)	1 cup brown sugar
1 tsp baking powder	2 tsp ginger powder
1 tsp baking soda	1½ tsp cinnamon
½ tsp salt	½ to 1 cup water
4 oz butter or margarine (melted), or coconut oil	1 tsp vanilla extract
	1 tsp nutmeg (optional)

1. Sift dry ingredients together (except sugar).
2. Mix sugar, butter/margarine, and vanilla with ½ cup of water.
3. Combine wet and dry ingredients. Knead to pliable dough, adding more water if needed.
4. Place between two pieces of parchment paper; roll to ½ to 1 inch thickness and cut into circles.
6. Bake on cookie sheet at 350° for 25 minutes, or until an inserted skewer comes out clean.
7. Cool and serve with avocado, cheddar cheese, or butter.

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"From our table to yours, keep breaking bread and sharing love."

—The Right Rev. Dr. Kimberly Heath