Sugar Cookies    yield: about 30  
  
780 g. All-purpose flour  
18 g, Baking powder  
6 g. Salt  
454 g. Butter, unsalted  
400 g. Sugar  
100 g. Egg (room temp)  
Vanilla extract to taste  
  
Sift together the dry ingredients. Set aside.  
Cream together the butter and the sugar until light and fluffy, about 5 min., stopping and scraping the bowl frequently.  
Add eggs 1 at a time.  
Add dry ingredients, and mix just until the ingredients come together.  
Shape the dough into a flat square and refrigerate 2 hours.  
Preheat oven to 320 F.  
Roll out to 1/4 inch thickness, cut and dock in the center. Refrigerate or freeze for 10 min.  
Bake until just the border is brown (about 5 min.)  
Let cool before decorating.