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.