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## Dana's Primitive Sugar Cookies

### Dough Ingredients:

7 cups unbleached flour  
2 teaspoons baking powder  
1 teaspoon salt  
2 cups (4 sticks) unsalted butter, softened  
3 cups sugar  
4 eggs

1 tablespoon vanilla extract

1 tablespoon butter extract

### Icing Ingredients:

1 cup confectioners' sugar  
2 tablespoons water  
1 tablespoon corn syrup

To make the dough:  
Combine the flour, baking powder, and salt in a bowl and set aside.  
In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar until light and fluffy. Add the eggs one at a time, mixing after each addition, and the extracts. Slowly incorporate the dry ingredients. Turn the dough out onto a length of plastic wrap. Wrap it tightly and refrigerate overnight.  
Heat the oven to 350 degrees F. Roll out the dough to a thickness of about 1/4 inch and cut with your favorite cutters. Place on a cookie sheet covered with parchment paper or a silicone baking mat. Bake for 8 to 10 minutes. Remove, and let cool on rack.  
To make the icing:  
Mix all ingredients well with a hand or stand mixer, then pipe or spread on completely cooled cookies.  
Optional: Add the extract or two of your choice to add a little flavor surprise.