

## Chef's Kiss Kitty Paw Print Sugar Cookies

### Ingredients

2  $\frac{1}{4}$  cups all-purpose flour  
 $\frac{1}{4}$  teaspoon baking powder  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup unsalted butter, softened  
 $\frac{1}{2}$  cup sugar  
1 large egg  
1 teaspoon vanilla extract  
Chocolate chips

### Instructions

1. In a bowl, whisk together the flour, baking powder, and salt.
2. In a large bowl, beat the butter and sugar until fluffy. Mix in egg and vanilla.
3. Gradually add the flour mixture, mixing until combined. Wrap the dough in plastic and refrigerate for at least 1 hour.
4. Preheat the oven to 350 °F (175 °C). Roll out the dough and cut out 2-inch circles. Place on a baking sheet.
5. Press 1 large and 5 small chocolate chips into each cookie to make paw prints. Bake for 8-10 minutes, until the edges are set.

