## PAW PRINT VALENTINE'S DAY COOKIES

## **SUPPLIES:**

- 1.1 Recipe Paw Print cookie dough
- 2. Raspberry or strawberry jam
- 3. Small heart-shaped cookie cutter
- 4.1 circle shaped cookie cutter
- 5. Straw

## **PAW PRINT COOKIE DOUGH**

Makes 12 sandwich cookies In a large bowl mix together wet ingredients:

- 1 cup melted margarine
- 1 cup sugar
- 1 tsp vanilla
- 1 beaten egg
- In a smaller bowl mix together dry ingredients:
- 2<sup>1</sup>/<sub>2</sub> cups flour
- <sup>1</sup>/<sub>2</sub> tsp baking soda
- <sup>1</sup>/<sub>2</sub> tsp salt

Add dry ingredients a little at a time to the wet ingredients and stir well after each addition. Work the dough into a ball.

Lightly sprinkle the counter with flour. Place the dough onto the counter and sprinkle it with flour. Rub the rolling pin with flour. Roll the dough out to approximately <sup>1</sup>/<sub>4</sub> inch thick.

Cut out 24 round shapes with the circular cookie cutter.

On 12 of the circles make a paw print:

To make the pad of the paw - turn heart cookie cutter upside down. Press it into the dough near the bottom of the cookie.

To make the toes around the pad - use the straw and press 4 holes around the pad.

Place cookies on a baking sheet lined with parchment paper or on greased cookie sheet. Parchment paper helps to keep cookies from spreading and to hold their shape.

Bake in pre-heated oven at 325°F for 12 - 14 minutes. Cool completely.

On the solid, round cookies - spread 1 tsp raspberry or strawberry jam. Place another tsp of jam in the center of the cookie, but do not spread. Place the paw print cookie on top of the jam. Lightly press until the jam squishes up through the paw print.

## **PAWSITIVELY FILLED WITH LOVE!**