

## Teatime Sandwich Loaf



*Teatime Sandwich Loaf by Lucretia Vandemark, North Baltimore, Ohio  
It's easy to turn everyday sandwich ingredients into a fancy party sandwich loaf.  
The hardest part may be finding a tray or platter to hold your creation.*



*Polka Dot Teatime Cake by Kirstin Neumann Sweeney, Bloomfield Hills, Michigan*

### **Bread:**

Any loaf of unsliced bread will do. Lu used old-fashioned white and honey wheat, for color contrast.

Cut the crust from all sides of the bread so that you have a "brick of bread."

Slice the bread horizontally. Before you slice the bread, you need to decide how many layers you want to have and how thick you want them to be. You don't want the finished loaf to be much more than 5" high, or it will be difficult to cut and may not fit on a luncheon plate.

### **Fillings:**

It's up to you. Any spreadable filling will work.

Some suggestions: egg salad, ham salad, cheese and pimento, chicken salad, tuna salad, grated vegetables with yogurt.

### **Assembly:**

Butter bread on both sides before spreading fillings if your loaf must stand for awhile. This keeps the bread from getting soggy. Stack up the layers: bread, filling, bread, filling, bread... Be sure to spread the filling an even thickness all the way out to the corners.

### **Frosting:**

Whip an 8 ounce package of cream cheese with a little milk. Start with 2 tablespoons of milk, adding more, until the cream cheese is a good consistency for spreading. Lu added some food coloring for a salmon color.

Frost the sandwich loaf - just like icing a cake. Garnish with parsley, olive slices, carrot curls, pepper rings, etc.