

Scandinavian Sandwich Cake

Amy McCulloch

(This can easily be cut in half for a smaller crowd)

24 slices of bread (lighter works better)
24 slices of Havarti
Softened butter
3 boxes of cream cheese
1/4 C source cream
Smoked salmon
Egg salad
Beet hummus
Radishes
English cucumber
Carrots
Grape tomatoes

Prepare:

- Make a salmon spread by whipping one box of cream cheese with a small piece of smoked salmon.
- Make beet hummus dip. Roast 2 small purple beets in the oven tossed in a little olive oil. You can puree this with a store bought or make hummus from scratch. If you are making it from scratch, half the amount of beans used and have the beets take of the other half.
- Make a simple egg salad. Boil 6 eggs. Peel, cut in half and remove the yolk. For this, I mix the yolks as if making deviled eggs. Chop up all of the whites, then toss it in the "deviled" mixture.
- For the flowers, there are a multitude of ideas on Pinterest. I bought thin sliced salami from the local Mennonite market. I had them slice it thin. Take a circle/slice of salami and fold it over the edge of a small glass, like a small juice glass or champagne flute. Keep layering the foldings. Pull them off when you have about two layers. Then you will have a rose like flower.
- For the vegetable flowers, slice the vegetable thin. Lay out 6 slices, like coins overlapping. Slowly roll them in a tight roll from one side to the other. You can immediately stick them into the top of the cake or use a toothpick to hold them tight and skewer on additional veggies for color.

Assembly: Trim the crust off of the bread slices. Find a platter large enough to hold 6 slices of bread. Butter 6 slices of bread, and lay them on the platter, buttered side up. Spread a layer of salmon dip. Add slices of cheese. Butter 6 more slices of bread. Lay on top of the salmon/cheese layer, butter side up. Spread these slices with beet hummus. Add slices of cheese. Butter 6 more slices of bread. Lay on top of the hummus layer, buttered side up. Spread these with egg salad. Add slices of cheese. Top with 6 slices of bread. Let this sit at least 2 hours in the refrigerator, covered or even overnight. Whip 2 boxes of cream cheese with the sour cream. Spread this over the cake, like frosting a sweet cake. Now add your decorations. You can be creative here, like making a celebratory cake. It can be simple, floral, you name it. You can pipe on the cream cheese. Use herbs for "sprinkles". Add shrimp, veggies, meat...whatever you like on top for decoration.