



cooking

VALENTINE'S DAY: LUVWICHES

www.activitytv.com

DESCRIPTION

If you're looking for a special treat to serve to your friends on Valentine's Day, then you should definitely check out this easy recipe!

INGREDIENTS

- soft wheat bread
- strawberry or raspberry jelly
- spreadable cream cheese
- thinly sliced cucumbers
- slices of smoked salmon
- 2 T chopped fresh dill or chopped fresh chives

TOOLS

- small bowl
- mixing spoon
- knife
- heart-shaped cookie cutters (of varying sizes)

DIRECTIONS

1. In a small bowl, add some spreadable cream cheese and a few pinches of dill. Mix until well-blended.
2. Next you will make your first luvwich: Cucumber dill. Take out two slices of bread and spread some dill cream cheese on each slice.
3. Add a single layer of cucumber to each slice. Take two more slices of spread and place one on top of each cucumber layer. Now you should have two complete sandwiches.
4. Angle your heart-shaped cookie cutter on top of one of the sandwiches to get as much of it as possible and press down to slice through it. Push all the way down until you can feel the surface of the counter. Peel away the edges and push out the sandwich. Lift up your cutter and you'll have your first heart-shaped luvwich! Place it on a platter. Repeat this step with the second one.
5. Now it's time for a smoked salmon with dill cream cheese luvwich. Take out two more slices of bread and spread cream cheese onto each. Add slices of smoked salmon. Make sure they're small slices so the cookie cutter can cut through them. Cover each one with another slice of bread. Use a slightly smaller cookie cutter to cut through the sandwiches and place the cut out luvwiches on the platter. Use even smaller cookie cutters to make smaller heart shapes out of the remaining edges of the sandwiches.
6. For the jelly luvwiches, spread some plain cream cheese over your two new bread slices. Then spread your jam on top of them. Place two more slices of bread over top of each and use your cookie cutters to cut hearts out of the sandwiches.

Did you know there's a free web video for this activity with step-by-step instructions?
See all the fun activities for kids at www.activitytv.com.