LollyChops.com
Cupcake Week 2009

Instructions: Print on heavy card stock paper. Make at least ~~two~~ three batches or face serious cupcake shortages.

HAMMIE SAMMIE CUPCAKE BITES

"Equipment"
- soda bottle cap
- toothpick
- mini cupcake liners
- foccacia bread, thinly sliced (about 1/4") (I just cut a loaf into smaller pieces and then sliced those pieces horizontally into very thin slices)-- if your bread is sliced too thick, it will get stuck in the bottle cap when being cut and will be too thick for your sandwich bites
- provolone cheese, thinly sliced
- ham, thinly sliced
- cucumber, very thinly sliced (optional)

1. Using the soda bottle cap as a cookie cutter, cut circles from the bread, cheese, ham, and cucumber. For each sandwich you will need 2 circles of bread, 1 circle of cheese, 1 circle of ham, and 1 circle of cucumber (if you are using it). Occasionally you may have a stubborn piece of something that won't come out of the cap. Just use a toothpick to gently loosen one of the edges and it will pop right out.

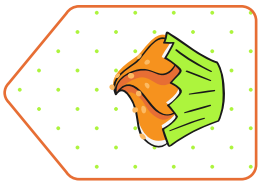
2. Spread a very thin layer of "frosting" on the bread circles and place half of these circles in the bottom of the cupcake papers. Then place a layer of ham, cheese, and cucumber on top of the bread. Finally, top with the other bread circles (frosting side down).

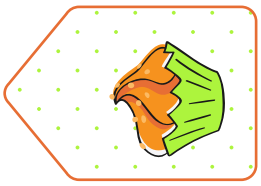
3. Pipe "frosting" onto top of sandwiches (I used a small star tip).

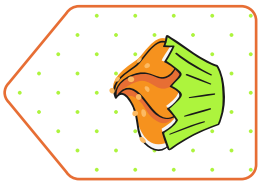
"Frosting"
- 8 oz. cream cheese, softened
- 1/4 cup sour cream
- 1/4 tsp. dried basil
- 1/4 tsp. dried oregano

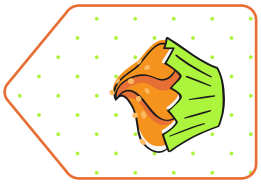
1. Thoroughly mix ingredients and then refrigerate for about 15 minutes before using.

recipe source:
http://www.lafujimama.com









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