

English Cucumber and Dill Tea Sandwiches

Prep time

15 mins

Total time

15 mins

English Cucumber and Dill Tea Sandwiches are a refreshing, delicious recipe for a brunch, shower, girls' get-together, or afternoon tea party!

Author: Ashley

Recipe type: Lunch

Cuisine: English

Serves: about 12 sandwiches

Ingredients

- 4 ounces cream cheese, softened to room temperature
- 2 tablespoons fresh dill, chopped
- Zest and juice of 1 small/medium lemon
- salt and freshly ground black pepper
- 6 slices good-quality white bread, crusts cut off
- ½ large English seedless cucumber (about 4 inches), thinly sliced

Instructions

1. In a small bowl, combine the cream cheese, fresh dill, lemon zest, and lemon juice until all incorporated. Season this mixture with salt and pepper, to taste.
2. Lay the slices of bread on your work surface (I used a large cutting board) and spread the cream cheese evenly among each slice in a thin layer.
3. Arrange the cucumber slices in rows over 3 slices of the bread, overlapping them a bit. Top with the remaining bread, and cut into quarters so there are 4 pieces from each sandwich.
4. Serve immediately or bread will get soggy. Enjoy!

Recipe by Wishes and Dishes at <https://wishesndishes.com/english-tea-cucumber-sandwiches/>

