

# *Our Canadian Girl Party Activity:*



## TEA PARTY RECIPES



What Our Canadian Girl Tea Party would be complete without delicious food and drink? Try serving the menu below to your friends. All items will require adult supervision.

### TEA PARTY MENU

**ASSORTED HOT TEAS OR ICED TEA**  
**CUCUMBER CREAM CHEESE SANDWICHES**  
**DEVEILED EGGS**  
**PUFFED RICE CEREAL SQUARES**  
**RUSSIAN TEA CAKES**



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### CUCUMBER CREAM CHEESE TEA SANDWICHES

*Makes 10 small open-faced sandwiches*

1 large cucumber  
2-3 tomatoes  
5 slices pumpernickel bread  
Soft cream cheese  
Chopped fresh dill  
Salt and Pepper

With adult supervision, carefully cut the cucumber and tomato into thin slices. Cut the pumpernickel slices in half. Mix the cream cheese with chopped dill to taste. Spread the cream cheese on bread. Top with cucumber and tomato slice. Garnish with chopped dill, salt and pepper.

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### DEVEILED EGGS

*Makes 16 deveiled eggs*

8 large hard-cooked eggs  
3 tablespoons mayonnaise  
1 tablespoon Dijon mustard  
Paprika

Discard shells from eggs and slice each egg in half lengthwise. Remove yolks from eggs and arrange whites on a plate. In a bowl, mash yolks with mayonnaise, salt, pepper and paprika to taste. Spoon yolk mixture back onto the open egg whites. Chill, covered for one hour before serving.



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### PUFFED RICE CEREAL SQUARES

*Makes 20 medium squares*

- 6 cups puffed rice cereal
- 1 bag white marshmallows
- 3 tablespoons butter or margarine
- Non-stick cooking spray

Please ask an adult to help you make these! Over medium heat, melt butter or margarine in a double-boiler or deep pot. Add the entire bag of marshmallows and stir continuously over medium heat until marshmallows are completely melted. Gradually add the puffed rice cereal and mix well. Spray 9 x 13 inch pan with non-stick cooking spray. Pour cereal/marshmallow mix into pan being careful because the mixture will be HOT! Let the mix cool and cut into squares to serve.

### RUSSIAN TEA CAKES

- 1 cup soft butter
- 1/2 cup sifted confectioners' sugar
- 1 tsp. Vanilla
- 2 1/4 cups sifted flour
- 1/4 tsp. Salt



Ask an adult to pre-heat the oven to 400 degrees. In a large bowl, mix butter, confectioners' sugar and vanilla. Sift together flour and salt and stir into the butter mixture. Chill dough. Roll the chilled dough into 1 inch balls. Place slightly apart on an ungreased baking sheet (cookies do not spread). Place baking sheet in the oven on the middle rack and bake until firm, but not brown (approximately 15 minutes). While still warm, roll the cookies in confectioners' sugar. Cool. Roll in sugar again.

