

Beautiful Fall Snack Board

We'll cover this recipe in class.

You'll need a 20" board to serve 10-12 or use a 10" board to create a fun snack just for your family.

Ingredients:

Snacks

- Pumpkin Cheese Ball (see recipe)
- 8-10 Nutter Butter® Acorns (see recipe)
- 2 thick slices pumpkin bread, cubed
- 15 cheddar cheese cracker cuts
- 1/2 cup colby jack cheese cubes
- 10 honey wheat pretzel twists
- 15 harvest colored vegetable tortilla chips
- 1 cup sweet potato crackers
- 1 cup beet crackers
- 6 maple leaf shaped sandwich cookies
- 10 orange yogurt covered pretzels
- 1/3 cup apple butter
- 1/3 cup caramel dip
- 1/2 cup candied pecans
- 1/4 cup pumpkin shaped candies
- 1/4 cup mini candy corn
- 1/4 cup harvest colored M&M's®

Instructions:

Make the pumpkin cheese ball and Nutter Butter® Acorns. Place the pumpkin cheese ball in the middle of the board. Top the cheese ball with the stem from the orange bell pepper to make it look like a pumpkin. Place the apple butter, caramel dip, pomegranate seeds, candy corn, pumpkin candies and harvest colored M&M's® in small bowls across the board. Peel the mandarin oranges, but leave in shape and stick a small piece of celery leaf in the top of each one to make them look like mini pumpkins. Place them across the board as well. Arrange the Nutter Butter® acorns at the top of the board and fan the maple leaf-shaped cookies along the right edge of the board. Fan the cheddar cheese cracker cuts along the upper-left edge of the board. Place the sliced carrots above the maple leaf-shaped cookies and the pretzel twists below the cheddar cheese cracker cuts. Place the apple slices next to the caramel dip and the celery next to the bowl of harvest colored M&M's®. Put the sliced red pear next to the candy corn bowl and the sliced green pear to the right of the pomegranate bowl. Stack the pumpkin bread cubes beneath the pumpkin cheese ball to the bottom of the board, between the apple butter and pomegranates. Pile the tortilla chips above the pumpkin cheese ball. Put the dried apricots next to the apple butter bowl. Place the sweet potato crackers and the beet crackers to the right of the pumpkin cheese ball. Stack the orange bell pepper slices on the bottom right of the board. Fill in the remaining spaces on the board with the dried figs, candied pecans, cheese cubes and yogurt covered pretzels. Serve and enjoy!



Fruits

- 1/4 cup pomegranate seeds
- 5 mandarin oranges, peeled
- 1 Honeycrisp apple, sliced thin
- 1 red, 1 green pear, thinly sliced
- 1/2 cup dried apricots
- 10 dried figs

Veggies

- 6 whole petite baby carrots, sliced in half lengthwise
- 1 orange bell pepper, sliced into strips (use stem for pumpkin cheese ball)
- 4 celery stalks, sliced into thirds (reserve the celery leaves to top the mandarin oranges with to look like mini pumpkins)

Pumpkin Cheese Ball

Try this recipe after the class.

Ingredients:

16 ounces cream cheese (regular or pumpkin flavored)
2 cups shredded orange cheddar cheese
1/2 teaspoon pumpkin pie spice
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1 bell pepper stem

Instructions:

Using a stand mixer or sturdy spoon, mix all ingredients together until well combined. Line a 1.25 quart mixing bowl (7.25"x3"x3") with plastic wrap and press the cheese mixture firmly into the bowl. Cover completely with the plastic wrap and place in the refrigerator for at least an hour. Once the cheese ball is chilled, lift it from the bowl with the plastic wrap and place flat side down on a work surface. Leave the plastic wrap around the cheese ball and with the tip of a butter knife, carve lines down the sides to resemble a pumpkin. Lift the cheese ball from the work surface with the palm of your hand and gently remove the plastic wrap. Transfer the cheese ball to the center of the wood board. Use the butter knife to indent the carved lines even more to look like a pumpkin. Stick the bell pepper stem in the top of the pumpkin-shaped cheese ball.



Nutter Butter® Acorns

Try this recipe after the class.

Ingredients:

8 Nutter Butter® cookies
1 cup chocolate candy melts or candy coating
1/2 cup chocolate sprinkles
5 thin pretzel sticks, broken in half

Instructions:

Horizontally, cut each cookie in half. Melt the chocolate candy melts or coating according to package directions. Put the chocolate sprinkles in a small bowl. Dip the cut side of the cookie half about a quarter of the way into the melted chocolate coating and let the excess drip off. Dip the coated end into the bowl with the chocolate sprinkles, then immediately stick the broken end of half a pretzel stick into the dipped side of the cookie so it stays as the candy coating sets. Lay on a piece of parchment paper to set. Repeat with remaining cookie halves.

