

## Charcuterie Boards

### **Classic Board Elements with Spring Twist:**

Boursin Cheese, Herbed Goat cheese, Dill and herb Cheeseball (or other creamy element)  
Sharp Cheddar Cheese (yellow or white) or Babybel  
Berry/Fruit Cheese (hard cheese)  
Pepperoni, salami, and or ham slices (deli sliced)  
Assortment of crackers/pretzels/crusty bread  
Berries  
Favorite nut or roasted chickpeas  
Carrots, celery, cucumber, red pepper, sweet peas, radishes  
Honey or favorite jam  
Pesto  
Mixed olives

### **Dessert Board: Spring Funfetti Cake Batter Dip**

8 oz Whipped Topping  
2/3 cup Spring Funfetti Cake Mix  
3.4 oz Vanilla Pudding Mix (1 pkg)  
1/2 Cup Milk

1. Take your Whipped Topping and scoop the entire 8oz container into a large mixing bowl.
2. Add your vanilla pudding mix & 2/3 cup of Funfetti Cake mix into the large mixing bowl.
3. Pour in a 1/2 cup of milk. Mix well.

### **Dessert Board: Nutella Dip**

1 cup plain Greek yogurt  
1/2 cup Nutella

1. Add both ingredients to a bowl and stir to combine.
2. Store in the fridge until ready to use.

### **Dessert Board Dipper Ideas:**

Pound Cake, Berries, Nilla Wafers, Strawberry and Vanilla Wafer Cookies, Stroopwafel Cookies  
Rice Krispy treats

### **Notes:**