CHARCUTERIE

SPRING BRUNCH CHARCUTERIE BOARD

Assemble this Spring Brunch Charcuterie Board for a fun spring brunch with your family or friends. It has all the classic brunch foods together so you and your guests can enjoy an assortment of brunch foods together.

SERVINGS:

4-6

PREP TIME:

15 minutes

COOK TIME:

0 minutes

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- [ ] 6-8 slices bacon

- [ ] 4 eggs
- [ ] 1 Tablespoon butter
- [ ] Salt and pepper

- [ ] 4 Small croissants
- [ ] 1 medium Cripps Pink apple
- [ ] 1 medium Cosmic Crisp apple
- [ ] 1 cup maple syrup, warmed
- [ ] 1/2 cup frozen berries, heated
- [ ] ¼ cup peanut butter

INSTRUCTIONS:

1. Preheat oven to 200 degrees. Make 4-6 small waffles, according to preferred waffle mix directions. While waffles are cooking, cook bacon and make scrambled eggs with the eggs, butter, and salt & pepper. Place waffles, eggs, and bacon on a baking sheet, cover with aluminum foil and transfer to the oven. This will keep them hot until you're ready to eat.

2. Slice apples. Spoon peanut butter into a small dish.

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