

# Easter Cheese Board

Yield: 11 min  
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-almond-cake-recipe-indian>

## Ingredients:

- 4 ounces cheese pink colored Red Windsor
- 4 ounces Orange colored Wensleydale with apricots cheese
- 4 ounces wensleydale blue colored, with blueberries cheese
- 4 ounces derby cheese green colored Sage
- 1/3 cup chocolate almonds Santè
- 1/3 cup candied pecans Santè
- 1/3 cup candied nuts Santè, I used pistachios, but they also have candied walnuts and other spiced flavors
- 1/2 cup hummus beet
- 1/2 cup spinach dip or any green dip
- 30 crackers red colored beet
- 30 Orange colored sweet potato crackers
- 20 crackers green colored kale
- 1 bunch red grapes small
- 1 bunch green grapes small
- 1/2 cup dried cranberries
- 4 radishes thinly sliced
- 1 cup beets ready-to-eat, cut in bite-sized pieces
- 1/2 orange bell pepper a large, sliced into small strips
- 1/2 cup dried apricots
- 1/2 cup carrots baby orange
- 1/2 cup chocolate purple and pink, covered fruit
- 1/2 cup carrots baby purple
- 1/2 green bell pepper, sliced a large, into small strips
- 9 asparagus tips