

Bunny Brunch Boards: How to Build a Beautiful Easter Breakfast Spread

Bunny Brunch Boards: A Whimsical Easter Breakfast Delight



TIME
20 min

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ChefManiac

INGREDIENTS

Assorted fresh fruits (strawberries, blueberries, kiwi, and grapes)
Mini pastries (croissants, danishes, and muffins)
Hard-boiled eggs, decorated for Easter
Cheese cubes (cheddar, gouda, and brie)
Honey or maple syrup for drizzling
Fresh herbs (mint or basil) for garnish
Colorful Easter-themed decorations (bunny figurines, edible flowers)

DIRECTIONS

1. Start by selecting a large wooden board or platter as your base.
2. Arrange the hard-boiled eggs in one corner, decorating them with food-safe markers or dye.
3. Next, create sections for the fruits, placing them in clusters for a colorful display.
4. Fill in the gaps with mini pastries and cheese cubes, ensuring a variety of textures and flavors.
5. Drizzle honey or maple syrup over the fruits and pastries for an extra touch of sweetness.
6. Finally, add fresh herbs and : Easter decorations to bring the board to life.

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