

How to Make a Breakfast Charcuterie Board Everyone Will Love

Why should charcuterie boards have all the evening fun? Enter the



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INGREDIENTS

- ? 1 baguette, sliced
- ? 2 types of cheese (cheddar, brie, goat cheese, or whatever you love)
- ? 6 strips cooked bacon
- ? % cup honey
- ? Fresh fruit - berries, grapes, sliced kiwi, orange wedges
- ? 4 hard-boiled eggs, peeled
- Mini muffins, croissants, yogurt cups, granola, jam, nut butter, or smoked salmon

DIRECTIONS

1. **Prep Your Ingredients:** Slice the baguette, cube or wedge the cheeses, cook and drain the bacon, and slice or wash all your fruit. Peel the eggs and halve them if desired.
2. **Build the Board:** Start with the larger items (like cheeses and eggs) and work outward. Fill in the gaps with smaller items like fruit, bacon, and bread slices. Create sections and clusters for a balanced look.
3. **Finish with Honey:** Drizzle honey over the brie or place it in a small bowl for dipping fruit and bread.
4. **Serve:** Pair with hot coffee, fresh juice, or even a morning cocktail for a full brunch vibe.

SWAPS & NOTES

Cheese : Swap cheddar and brie for cream cheese or gouda
Meat-free?

Use plant-based bacon or load up on nuts and hummus
Fruit : Go seasonal - melons in summer, apples and pears in fall
Bread : Replace baguette with mini waffles, cinnamon rolls, or pumpkin spice muffins
Instructions 1.

Prep Your Ingredients Slice the baguette , cube or wedge the cheeses , cook and drain the bacon , and slice or wash all your fruit .

Peel the eggs and halve them if desired. 2.

TIPS FOR SUCCESS

Cut everything in easy-to-grab pieces Use small bowls for honey, jam, or yogurt Mix colors and textures for an eye-catching spread
Prep ahead - You can cook the bacon and eggs the night before!

