

After School Activity Board Recipe By SCOTT CULPEPPER

SERVES: 8-12



INGREDIENTS:					1	cup trail mix	
	1	large cutting board, rectangular or				cup veggie straws	
		round, whatever is on hand				cup white cheddar corn puffs	
	1/2	cup hummus				cup yogurt covered pretzels	
	1/2	cup peanut or almond butter			1	red apple, halved and thinly sliced	
	5	ribs celery, cut into three pieces each			1	cup Colby Jack cheese cubes	
	15	pieces white cheese, cut into cubes			15	mini frosted oatmeal cookies	
		or shapes			15	red grapes, halved	
	15	pieces cheddar cheese, cut into cubes			15	green grapes, halved	
		or shapes			2	mandarin oranges, peeled and	
	1	cup Colby Jack cheese cubes				segmented	
	15	mini frosted oatmeal cookies			1	cup snap peas	
	15	red grapes, halved			1	cup baby carrots	
	15	green grapes, halved			1/2	cup dried cranberries or craisins	
	2	mandarin oranges, peeled and			1	cup multicolored fish shaped crackers	
		segmented			1	cup trail mix	
	1	cup snap peas			1	cup veggie straws	
	1	cup baby carrots			1	cup white cheddar corn puffs	
	1/2	cup dried cranberries or craisins			1	cup yogurt covered pretzels	
	1	cup multicolored fish shaped crackers			1	red apple, halved and thinly sliced	
DIRECTIONS:							
		Place the hummus and peanut/almond butte	er in	1	sma	ll serving bowls. Place the bowls on the	
		board.		•	Ju	in serving services hade the service on the	
	2.	Arrange half of the celery around the hummus and the other half around the nut butter.					
		Place cheese shapes on either side of the bo					
		hummus and nut butter.					
	4.	Add the mini oatmeal cookies.					
☐ 5. Place halved grapes, orange segments, snap peas, and carrots on the board. Ke						nd carrots on the board. Keep each item	
	together in groups.						
		Do the same with the remaining ingredients until all items are assembled on the board.					
☐ 7. Fill a few ribs of celery with hummus and/or nut butter. Place craisins on some							
		crackers on others to represent ants on a log					

Did you make this recipe?



Feed your kid's brains with their favorite healthy snacks.