

Fall Mood Board

Celebrate the cozy flavors of autumn with this abundant fall board.

A baked Brie centerpiece, nestled among pumpkin-shaped bowls of seasonal dips, sets the stage for an inviting spread of fruits, cheeses, meats, and sweet fall treats. It's festive enough for a party, yet simple enough to bring a little autumn magic to any gathering.

SERVES

12 to 14 people

BOARD

20-inch (51 cm) round lazy Susan

UTENSILS

Trivet, 4 ramekins (preferably orange pumpkin-shaped), serving spoons, spreader, and mini tongs

$\frac{3}{4}$ cup (180 g) pumpkin butter

$\frac{3}{4}$ cup (180 g) apple pie spread or filling, garnished with diced apple

$\frac{3}{4}$ cup (180 g) salted caramel dip

$\frac{3}{4}$ cup (180 g) brown sugar–cinnamon cream cheese (such as Philadelphia brand), garnished with ground cinnamon

24 Rosemary & Olive Oil Triscuit crackers

24 pumpkin and cranberry crisps

18 mini gingersnap cookies

22 dried apricots

4 ounces (113 g) applewood-smoked salami slices, folded and fanned (fold each slice in half, then in half again to create a loose triangle)

8 ounces (227 g) aged Gouda, broken into pieces

20 honey wheat pretzel twists

10 maple leaf–shaped sandwich cookies

14 mini pumpkin muffins

16 mini cinnamon sugar donuts (or 5 regular-size donuts)

1 cup (135 g) candied pecans
1 recipe Baked Brie (page 209)
1 Honeycrisp apple, thinly sliced
1 red Anjou pear, thinly sliced
Fresh rosemary sprigs, for garnishing

- 1 Place a trivet in the middle of the board to reserve space for the baked Brie dish.
- 2 Spoon the pumpkin butter, apple butter, salted caramel dip, and cream cheese into the ramekins; garnish the apple butter; and then arrange the ramekins evenly around the trivet. Divide the amounts of Triscuits, crisps, gingersnaps, apricots, and salami in half, then position them in mirrored sections around the trivet (place the folded pieces of salami next to each other in a row or small cluster on the board; the edges will naturally fan out as you build).
- 3 Divide and pile the Gouda pieces next to the salami and dried apricots on opposite sides of the board. Divide and stack the pretzel twists on the outer edges of opposite sides of the board. Divide and fan the maple leaf cookies on opposite edges, along with the mini pumpkin muffins on the top and bottom edges. Add half of the donuts next to each row of muffins. Fill in a few gaps on the board with the candied pecans.
- 4 Set the baked Brie dish on the trivet in the middle of the board.
- 5 Arrange the apple and pear slices in remaining spots around the edge of the board. Tuck in rosemary sprigs throughout the board for fragrance and color.

Serving Notes

This board is best enjoyed within 2 hours. For food safety, don't leave soft cheeses, meats, and the cream cheese dip out longer than that. Keep cold dips chilled until just before

serving. If the gathering runs long, you can swap in fresh bowls halfway through. Serve the baked Brie warm right out of the oven. It stays gooey for about 30 minutes. After that, it will firm back up but is still delicious. The fresh apple and pear slices may start to brown after 1 to 2 hours. Keep extra fruit in the fridge to slice and refresh the board if needed.