

Bacon-Wrapped Stuffed Dates

Ingredients

8 oz cream cheese

36 dates

36 almonds

1 lb bacon, slices cut into thirds

Wooden toothpicks



Directions

1. Heat oven to 400 degrees F.
2. Coat baking dish with cooking spray.
3. Remove pits from dates.
4. Stuff each date with cream cheese and one almond.
5. Wrap each date with a third of a slice of bacon and secure with toothpick.
6. Arrange wrapped dates seam side down and a half-inch apart in a shallow baking dish.
7. Bake until bacon is crisp, about 10 to 15 minutes.
8. Drain on a paper towel or parchment paper.