



24

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® CREAM CHEESE STUFFED DATES WRAPPED IN BACON

INGREDIENTS:

24 pitted dates (Madjool if available)

125 – 160 g **LANCEWOOD® Medium Fat Plain Cream Cheese**

12 rashers rindless streaky bacon, halved

METHOD:

Cut the dates open. Spoon + 5ml cream cheese in each (or a bit more if using bigger dates). Wrap a piece of bacon around each date and secure with a toothpick. Place on a baking sheet. Bake in a preheated oven at 200°C for 10 minutes. Turnover and bake for a further 5 minutes or until golden and the bacon is crispy.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese

ENJOY!