

Bacon-Wrapped Stuffed Dates

Sweet dates stuffed with creamy cheese and wrapped in crispy bacon create a perfect balance of savory and sweet flavors.

This simple appetizer is ideal for a quick yet indulgent snack.


25 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 6 Medjool dates
- 3 strips of bacon (cut in half)
- 2 tablespoons cream cheese or goat cheese
- 1 teaspoon honey (optional)
- Toothpicks

Steps

- 1 Preheat oven to 400°F (200°C).
- 2 Slice each date lengthwise on one side and remove the pit.
- 3 Fill each date with about half a teaspoon of cream cheese.
- 4 Drizzle a little honey over the cheese if desired.
- 5 Wrap each stuffed date with a half strip of bacon and secure with a toothpick.
- 6 Place the wrapped dates on a baking sheet lined with parchment paper.
- 7 Bake for 15–20 minutes or until bacon is crispy.
- 8 Remove from oven and let cool slightly before serving.