

Fresh California dates are what we call "God's Candy!" They make a beautiful presentation at a tea and are also a wonderful snack to take along since they don't need to be refrigerated.

Stuffed Dates



Desired number of unsweetened California dates.
Pecan halves

Wash dates. Slice open to remove pit and examine the inside. Rinse if necessary. Stuff with pecan halves or pieces and press edges together. Arrange attractively on a serving plate.

Note:

For Erin's wedding we stuffed dates with whole almonds and wrapped each date with a half piece of mostly cooked bacon (purchased at Costco, frozen). We secured them with a toothpick and baked until bacon was crispy. These were part of a beautiful spread of savory appetizers.