Bacon Wrapped Dates with Goat Cheese

Ingredients

- 1 package pitted dates (see below)
- 6 oz goat cheese
- 1 package of good quality bacon

Instructions

- 1. Preheat oven to 375F and line baking sheet with parchment paper
- 2. Fill dates with 1-2 tsp of goat cheese
- 3. Roll bacon around stuffed date 1.5 times and stick a toothpick through the middle to hold together
- 4. Bake for 10 minutes then turn dates for crispiness throughout and bake for another 10 minutes
- 5. If bacon still isn't cooked, let cook for another 5-10 minutes. This will depend on the thickness of the bacon.

*if unable to find pitted dates, you can buy an unpitted package and remove dates yourself as it does not take very long.