



Crispy Bacon Wrapped Prunes

MAKES: 20 | TOTAL TIME: 25 MINUTES

INGREDIENTS

- 20 soft dried pitted prunes
- 10 rashers streaky bacon

DIRECTIONS

1. Preheat oven to 200°C.
2. Line a baking tray with baking paper.
3. Cut each bacon rasher in half lengthways. Lay a strip of bacon on a chopping board, place a prune on one end and roll, wrapping the bacon around the prune.
4. Use a toothpick to secure and repeat for remaining prunes and bacon.
5. Place onto tray and cook for 15-20 minutes, turning halfway through cooking or until the bacon is crisp on both sides.