

Israeli Stuffed Dates Recipe

Tools You Will Need

1 Baking sheet
1 Baking pan
Waxed paper

Ingredients:

30 pitted dates
30 whole toasted almonds or pecans
Powdered sugar (optional)



Directions:

1. Toasting the nuts:

Preheat an oven to 350F.

Place the nuts on a baking pan in the middle rack of the oven. Bake for 15 minutes or until fragrant, stirring frequently.

Cool for 10 minutes before use.

2. Stuffing the dates:

Place one almond or pecan inside the date. Roll in powdered sugar if desired. Place on wax paper-lined baking sheet and refrigerate for at list 1 hour before serving.