

# My take on stuffed dates...

Because who doesn't like stuffing their dates am I right?



Dates filled with cream cheese. Any soft cheese would work (brie, goat). Topped with smoked salt (or flaky salt) and thyme (some tender rosemary, sage, or tarragon would also be delicious). Add a couple whole almonds before the cheese for some crunch if you want (it's a bit of a musher).

The feminine WILES of this snack.....so tantalizing in its simplicity. It drives ME wild...truly!!!!

