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## Devils On Horseback



## Ingredients

12 thin slices of bacon  
24 dried prunes with no stones

## Preparation

- 1 Preheat the oven to 230°C (450°F - gas mark 8)
- 2 Cut the bacon slice into 2
- 3 Put one slice of bacon on a board or plate
- 4 Put a dried prune at the short edge of the bacon slice
- 5 Begin to roll the prune up in the bacon, wrapping it tightly around the dried prune until you reach the end of the strip
- 6 Use a toothpick to pierce through the centre of the wrapped prune to hold it in place
- 7 Repeat until you have covered all the prunes
- 8 Bake them for about 15 minutes or until bacon is grilled slightly crispy on both sides.
- 9 Flip them over half way through the baking time
- 10 Serve warm

## Cooks Note

You'll need toothpicks to secure these!

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