



Recipe from: [My Catholic Tradition](#)

Stuffed Prunes

MAKES ABOUT THIRTY

- 1 cup unpitted prunes
- 1/4 cup Armagnac
- 2/3 cup double (heavy) cream
- 12 oz plain (semisweet) chocolate, broken into squares

Put the prunes in a bowl and pour the Armagnac over. Stir and then cover with clear film (plastic wrap). Set aside for 2 hours, or until the prunes have absorbed the liquid. Make a slit along each prune to remove the stone (pit). Make a hollow for the filling, but leave the fruit intact.

Heat the cream in a pan almost to boiling point. Put 4 oz of the chocolate in a bowl and pour over the hot cream. Stir until the chocolate has melted and the mixture is smooth. Leave to cool, until it has the consistency of softened butter. Insert a small plain nozzle into a piping (pastry) bag. Fill the bag with the chocolate mixture. Pipe the chocolate mixture into the cavities of the prunes. Chill for about 20 minutes. Melt the remaining chocolate in a heatproof bowl set over a pan of barely simmering water. Using a fork, dip the prunes, one at a time, into the chocolate to coat them generously. Place on baking parchment to set. Serve dusted with cocoa powder as a dinner-party treat with coffee.