



Always baked from scratch with a lot of love.

Date Bars



Ingredients

Date filling (below)
 $\frac{3}{4}$ cup butter, softened
1 cup brown sugar (packed)
 $1\frac{3}{4}$ cups all-purpose flour
1 tsp. salt
 $\frac{1}{2}$ tsp. baking soda
 $1\frac{1}{2}$ cup quick-cooking oats

Directions

Prepare date filling; cool. Heat oven to 400 degrees. Grease a 13x9x2" baking pan. Cream butter and sugar. Mix in remaining ingredients. Press half the mixture evenly in bottom of pan. Spread with filling. Top with remaining crumble mixture, pressing lightly.

Bake 25-30 minutes or until light brown. While warm, cut into bars, about 2x1 $\frac{1}{2}$ inches.

Makes about 3 dozen.

Date Filling

Mix 3 cups cut-up dates (1 pound), $\frac{1}{4}$ cup sugar and $1\frac{1}{2}$ cups water in saucepan. Cook over low heat, stirring constantly, about 10 minutes or until thickened.