

# Date Bars From My Childhood

<https://www.geniuskitchen.com/recipe/date-bars-from-my-childhood-39405>

## **Crust Ingredients**

1  $\frac{3}{4}$  cups oatmeal

1  $\frac{1}{2}$  cups flour

$\frac{1}{2}$  teaspoon baking powder

1 teaspoon baking soda

$\frac{3}{4}$  cup butter, melted

1 cup brown sugar

$\frac{1}{2}$  teaspoon salt

## **Date Filling**

1 lb chopped dates

$\frac{3}{4}$  cup sugar

1 cup water

1 tablespoon butter

1 teaspoon vanilla

1 cup chopped walnuts

## **Directions**

Make the filling: Boil dates, sugar, and water until thick, about 5-10 minutes

Add 1 TBSP butter, the vanilla and walnuts. Set aside to cool a bit.

Prepare the crust: Combine all dry ingredients with the melted butter.

Press half of the mixture into a lightly greased 13 x 9 pan.

Cover with filling mixture and top with remaining half of crust mixture. Press lightly.

Bake at 350 degrees for 25 minutes. No longer than that. Cut into squares when cool.

