

Mrs Kostyra's Date Squares – From “The Seasonal Baker” book.

Date paste

2 cups diced pitted dates (I add 3+ cups)

1/8 teaspoon coarse salt

2 tablespoons fresh squeezed orange juice (I add half an orange juiced)

1 cup water (I add a little more than a cup)

Crumb Mixture

1 ½ cups all-purpose flour

1 ½ cups Oats

1 cup packed light brown sugar

½ teaspoon baking soda

¼ teaspoon salt

¾ cup (1 ½ sticks) cold unsalted butter, cut into small cubes

- Preheat oven to 350
- Combine all date paste ingredients into a saucepan. Simmer over medium heat for 10 minutes until dates are soft. Allow to cool for 10 minutes.
- Combine all dry ingredients of crumb mixture in a large bowl and then add butter and combine with your hands until mixture resembles coarse crumbs.
- Butter 8x8 baking dish. Transfer 3 ½ cups (about two-thirds of it) into pan and press on the bottom and up the sides. Spread date paste over it. Spread remaining crumb mixture on top and press down only very gently.
- Bake for 40 - 45 minutes.