

Donald's Date Squares

Ingredients -- listed for 8"x8" pan and 9"x13" pans

Date filling:

225g (8x8) / 1 lb (about 450 g) (9x13) chopped dates -- about 30

3/4 cup (8x8) / 1-1/2 cups (9x13) water

1 tbsp (8x8) / 2 tbsp (9x13) lemon juice

Oat crumble:

1/2 cup (8x8) / 1 cup (9x13) all-purpose flour

3/4 cup (8x8) / 1-1/2 cups (9x13) large-flake oats

1/2 cup (8x8) / 1 cup (9x13) packed brown sugar

1/4 tsp (8x8) / 1/2 tsp (9x13) baking soda

pinch of salt

6 tbs / 85g (8x8) / 3/4 cup / 170g (9x13) margarine

How to make:

- preheat oven to 350F

Date filling:

- take out cutting board, kitchen knife, saucepan, spoon, measuring spoons, measuring cup
- take out dates
- as needed, pit dates
- chop pitted dates
- place chopped dates in saucepan
- measure out water
- pour water into saucepan with dates
- measure out lemon juice
- pour lemon juice into saucepan with dates and water
- Cook date mixture over medium heat, stirring often, until the dates break down completely, it becomes thick, glossy, and jam-like, and you can drag a spoon through and it briefly holds a line
- Set aside date mix to cool slightly.

Crumble base and crust:

- Measure out flour
- place in mixing bowl
- measure out oats
- place in mixing bowl with flour
- measure out brown sugar
- place in mixing bowl with flour and oats
- measure out baking soda
- place in mixing bowl with flour, oats, and brown sugar
- Mix dry ingredients
- Measure out margarine

- cut in margarine until you get a crumbly, slightly damp sand texture.

Assembling the date squares:

- Grease baking pan
- Press about half the oat mixture firmly into the bottom
- Spread the warm (not piping hot) date filling evenly over it
- Sprinkle the remaining crumble on top and lightly press it down just enough to make it cohesive

Baking the date squares:

- Bake 30-40 minutes, until:
 - top is lightly golden
 - edges look set and slightly darker

Cool completely before cutting.