

QUAKER OATMEAL DATE SQUARES

(YIELD: 32)

INGREDIENTS

1. 375 ml (1.5 cups) all purpose flour
2. 2 ml (0.5 tsp.) baking soda
3. 5 ml (1 tsp) baking powder
4. 1ml (0.25 tsp) salt
5. 250 ml (1 cup) soft margarine
6. 250 ml (1 cup) brown sugar (firmly packed)
7. 375 (1.5 cups) Quaker Oats (any variety, uncooked)

DATE FILLING

1. 500 ml (2 cups) chopped dates
2. 75 ml (1/3 cup) cold water
3. 30 ml (2 tbsp) brown sugar
4. Grated rind of ½ orange
5. 30 ml (2 tbsp) orange juice
6. 5 ml (1 tsp) lemon juice

PREPARATION

1. Cook dates, water, orange rind and brown sugar in a small saucepan, over a moderate heat until thick and smooth; remove from heat, add fruit juices, mix well. Cool before spreading.
2. Combine flour, baking powder, soda and salt. Rub in margarine with tips of fingers. Add brown sugar and Quaker Oats. Mix well (with tips of fingers).
3. Spread half the crumbs in a greased shallow pan [about 20x35 cm (8" x 14")]. Pat to smooth.
4. Cover with cooled Date Filling, spreading evenly, and then cover with remaining crumbs. Pat to smooth.
5. Bake at 160 degree C (325 degree F) for 30 – 35 minutes. Increase heat slightly and bake for a few minutes longer, to lightly brown mixture. Cut in squares while hot and allow cooling in pan.