

Date Squares

Makes 12 large/15 smaller

Our date square recipe grew out of a recipe in *The Best of Better Baking.com* book. A hint of citrus lifts the sweetness of the dates and is the secret to this popular dessert.

Line a 9" x 11" baking pan with parchment paper
Pre-heat oven to 350f

3½ cups/525g/20oz pitted dates, chopped
1½ cups/215g/8oz yellow sugar
1½ cups water
1½ vanilla essence
1½ tbsp lemon juice
½ tsp lemon extract

Combine in a saucepan and bring to a boil. Simmer for 5 minutes or until dates are soft.

2 cups/200g/7oz all purpose flour
2¼ cups/180g/7oz oats
1¼ cups/180g/7oz yellow sugar
1 tsp baking powder
½ tsp salt
¼ tsp cinnamon
1¼ cups/280g/10oz butter or vegan butter (we use *Earth Balance*)

Mix all dry ingredients together and rub butter into it until it looks like fine breadcrumbs. Put half the mixture over the base of the prepared pan, spread date filling over that and top with remaining mixture. Bake for 30–35 minutes until golden brown. Cool in pan.

Please feel free to share this recipe with others. If you use this in another publication we would appreciate a reference to Two Whales as the originators of this recipe. Thank you.

