

Date Squares

Makes 12 large or 15 smaller squares

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

3½ cups | 525 g pitted dates, chopped

1¼ cups | 180 g light brown sugar

1 cup | 250 ml water

1½ teaspoons vanilla extract

1½ tablespoons lemon juice

½ teaspoon lemon extract

2 cups | 200 g all purpose flour

2¼ cups | 180 g oats

1¼ cups | 180 g light brown sugar

1 teaspoon baking powder

½ teaspoon salt

¼ teaspoon cinnamon

1¼ cups | 280 g butter or vegan alternative

Preheat the oven to 350 F (175 C) and line a 9" x 13" (23 cm x 33 cm) baking pan with parchment paper.

Combine the dates, sugar, water, vanilla, lemon juice and extract in a saucepan and bring to a boil. Simmer for 10 minutes or until dates are soft. Cool.

Mix all the remaining dry ingredients together and rub the butter into it with your fingertips until it looks like fine breadcrumbs. Put half the mixture into the prepared pan, distribute evenly. Spread the date filling over that and top with the remaining mixture. Bake for 30–35 minutes until golden brown. Allow to cool in the 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.

