THE J.M. SMUCKER Co

Crunchy Nut Date Squares

Ooey-gooey date filling sandwiched between a chewy oatmeal crumble mixed with crunchy nuts. Kid’s like them ’cause they taste good; mom likes them ’cause they’re healthy.

Prep Time	Cook Time	Serves	Difficulty
40 mins	30 mins	50	N/A

Ingredients

- **Filling:**
- 1 lb (500 g) dates, pitted and chopped (about 3 cups / 750 mL)
- 1 cup (250 mL) corn syrup
- 1/2 cup (125 mL) water
- 1/4 cup (50 mL) packed dark brown sugar
- 1/4 cup (50 mL) lemon juice
- 1 cup (250 mL) chopped almonds, pecans or walnuts, toasted (optional)
- **Base and Topping:**
- 1 cup (250 mL) butter, softened
- 1 1/2 cups (375 mL) packed dark brown sugar
- 2 cups (500 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 2 cups (500 mL) **Robin Hood®** Oats
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt

Directions

Step 1:

Preheat oven to 350º F (180º C). Lightly grease and line a 9” x 13” (3 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 2:

Filling: In a medium saucepan, combine dates, corn syrup, water, sugar and lemon juice. Bring to a boil. Reduce heat and simmer, stirring often, until thickened, about 10 minutes. This will make about 3 cups (750 mL) of filling. Cool for 15 minutes. Stir in nuts.

Step 3:

Base & Topping: In a medium bowl, cream butter and sugar. Add remaining dry ingredients. Mixture may be a bit crumbly. Reserve 2 cups (500 mL) for topping.

Step 4:

Pat remaining mixture onto bottom of prepared dish. Spread cooled date mixture over base. Sprinkle remaining dry mixture on top.

Step 5:

Bake in preheated oven 25-30 minutes, or until top is golden brown. Chill 2-3 hours and cut into squares.

To toast nuts heat oven to 350°F (180°C) and bake for 10 minutes.

Try pairing with **Folgers Classic Roast**® Coffee for a sweet afternoon treat.

Make some extra squares and place in Limited Edition Holiday Ziploc® brand Containers as sweet party favours for your guests.

Images

