THE J.M. SMUCKER Co

Gluten Free Nutty Date Squares

Prep Time	Cook Time	Serves	Difficulty
15 mins	30 mins	25	N/A

Ingredients

- **Filling:**
- 1 lb chopped pitted dates (about 3 cups/750 mL)
- 1/4 cup packed brown sugar
- 1 1/2 cups water
- 1 tbsp lemon juice
- **Base & Topping:**
- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 1 cup Robin Hood® Gluten Free Flour Blend

  Robin Hood® Gluten Free All Purpose Flour Blend

- 1 cup chopped walnuts
- 1/4 tsp baking soda
- 1/4 tsp salt

Directions

Step 1:

Preheat oven to 350°F (180°C). Lightly grease and line a 9” x 9” (2.5 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

Step 3:

Combine filling ingredients in a medium saucepan. Bring to a boil. Reduce heat and simmer, stirring often until thickened, about 10 to 15 minutes. Cool.

Step 5:

Cream butter and brown sugar. Add remaining dry ingredients. Mixture will be a bit crumbly. Reserve 1 cup (250 mL) for topping.

Step 6:

Pat remaining flour mixture in bottom of prepared pan. Spread with cooled date mixture. Sprinkle with remaining cup (250 mL) of topping.

Step 7:

Bake in preheated oven 25 to 30 minutes, or until top is golden brown. Cool and cut into squares.

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