



THE J.M. SMUCKER Co

Ooey Goey Date Squares

Prep Time Cook Time Serves Difficulty

15 mins 30 mins 25 N/A

Ingredients

- **Filling:**
- 1 lb dates (about 3 cups/750 mL)
- 1/4 cup packed brown sugar
- 1 1/2 cups water
- 1 tbsp lemon juice
- **Base and Topping:**
- 1/2 cup butter, softened
- 1 cup packed brown sugar
- 1 cup Robin Hood® Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 cup Robin Hood Oats

Robin Hood® Quick Oats

- 1/4 tsp baking soda

Directions

Step 1:

Preheat oven to 350°F (180°C). Lightly oil 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 saucepan. Bring to a boil. Reduce heat and simmer, stirring often, until thickened, 10-15 minutes. Cool.

Step 5:

Cream butter and brown sugar in large bowl with electric mixer. Add remaining dry ingredients. Mixture will be a bit crumbly. Reserve 1 cup (250ml) for topping.

Step 6:

Pat remaining 3 cups onto bottom of prepared pan. Spread with date mixture. Sprinkle remaining cup (250ml) of oat mixture.

Step 7:

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

Images

