

Via Recipe Date Bars or Jam Bars

1 # Dates cut up or 1C jam

$\frac{1}{4}$ C sugar ~~($\frac{1}{4}$ C sugar)~~ $\frac{1}{4}$ C ~~oil~~ ^{oil}

$1\frac{1}{2}$ C water in pan cook low 10 mins
or till thick.

1-3 X 9 X 2 pan

$\frac{1}{2}$ C Oil ^{Butter} soft $\frac{1}{4}$ C ~~Butter~~ ^{Shortening} - 1C ~~Brown~~ ^{Brown} Sugar

$1\frac{3}{4}$ C flour - 1t salt $\frac{1}{2}$ t Soda

$1\frac{1}{2}$ C quick Oats mix divid in
half (cream butter Oil & sugar mix)

Bake 400° - 25 to 30 min

(Vica) 17 min. or till light
Brown

cut
2 X $1\frac{1}{2}$ bars

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Date Bars:

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|--------------------------------------|-----------------------------------|
| 2 eggs | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup sugar | 2 cups dates, cut in small pieces |
| $\frac{1}{2}$ cup flour | 1 cup chopped nuts |
| $\frac{1}{2}$ teaspoon baking powder | $\frac{1}{2}$ teaspoon vanilla |

Beat eggs; add sugar. Combine flour with other dry ingredients and add to egg mixture. Stir in dates, nuts and vanilla. Bake in lightly greased and floured pan (6x10 inches), about 30 minutes. Cool to slightly warm and cut into pieces. Roll in confectioners' sugar.

400° - 253° greased
 or 1 c jam Cookies 13 X 9 Pan
 1 lb Dates cut up - $\frac{1}{4}$ c Sugar - $\frac{1}{2}$ c Water
 $\frac{1}{2}$ c Oils or Butter } Cook over low
 $\frac{1}{4}$ c ~~Choco~~ } Stir for 10 min
 1 c Brown sugar } until thick cool

Packed firm
 $\frac{3}{4}$ c flour
 1 t salt
 $\frac{1}{2}$ t Soda
 $1\frac{1}{2}$ c oatmeal
 Creamy Oils Butter - Brown sug.

Mix flour mix
 Swid Dough in $\frac{1}{2}$
 Put filling on top take
 other dough crumble on
 filling Bake
 Cut in Bars 2 $\frac{1}{2}$ Bar

Aunt Florence's Date Bars

1 cup butter	3 cups sifted all-purpose flour
2 cups sugar	$\frac{1}{2}$ teaspoon salt
10 or 11 egg yolks (or 4 whole eggs)	1 teaspoon vanilla
$\frac{1}{4}$ cup cold water	1 pound dates, cut up
1 cup chopped nuts	

Cream butter and 1 cup sugar thoroughly; set aside. Beat egg yolks; add water and remaining 1 cup sugar. Add to creamed mixture. Mix well. Fold in remaining ingredients, in order. Bake in an ungreased jelly roll pan at 275 degrees until firm to the touch, about 1 hour. Cool thoroughly before cutting or removing from pan. (Note: these bars freeze well.)