

OATMEAL SPICE SQUARES

Bake at 375° for 35 minutes.

Makes 24 squares

- 9x13
Pan
- 1 $\frac{3}{4}$ cups sifted regular flour
 - 1 $\frac{1}{2}$ teaspoons baking soda
 - $\frac{3}{4}$ teaspoon ground cinnamon
 - $\frac{1}{4}$ teaspoon ground cloves
 - $\frac{1}{4}$ teaspoon ground nutmeg
 - $\frac{1}{2}$ cup (1 stick) butter or margarine
 - 1 cup firmly packed light brown sugar
 - 2 eggs
 - 1 teaspoon vanilla
 - ~~1~~ 1 cup applesauce
 - ~~1~~ $\frac{1}{2}$ cups quick-cooking rolled oats
 - ~~1~~ 1 package (8 ounces) pitted dates, finely chopped
 - ~~1~~ $\frac{1}{2}$ cup chopped walnuts
- Lemon Glaze (recipe follows)

1. Sift flour, soda, cinnamon, cloves, and nutmeg onto waxed paper.
2. Cream butter or margarine with brown sugar until fluffy in a large bowl; beat in eggs, one at a time, and vanilla. Stir in