



Date Squares

3 heaping cups chopped dates
1 cup cold water
1/2 cup white sugar
2 cups all-purpose flour
2 cups rolled oats

1 cup shortening, room temperature
1 cup sugar
1/2 tsp salt
1 tsp baking soda
1/2 cup sour milk (add lemon juice to milk)

Put chopped dates and water into a saucepan. Cook until soft and thick. Add sugar and cook 1 minute longer. Cool slightly before spreading on dough.

Mix flour, oats, shortening, sugar, and salt together thoroughly. Dissolve baking soda in sour milk and add to mixture to form cookie dough.

Put half of the dough into a greased 9 × 13 pan. Spread with date mixture and cover with remaining dough.

Bake at 350°F for 25 minutes. Cut into squares when cool.

Can be frozen. They may become moister after freezing.