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by Liz Robb

Recipe: Date Squares

Ingredients

200g fresh dates
200g dried chopped dates
1 teaspoon of vanilla extract
200g porridge oats
130g plain flour
A pinch of salt
150g light brown sugar
Half a teaspoon of baking powder
A quarter teaspoon of ground cinnamon
225g butter, plus a little more to grease the tin

Servings
36
Person

Preparation

1. Preheat the oven to 180 degrees, 160 degrees fan oven.
2. Prepare a 21 cm square cake tin by lightly greasing it and lining with baking parchment.
3. Remove the stones from the fresh dates and chop small. Place with the dried dates in a saucepan, add 200 ml of water and cook over a low heat, stirring occasionally, for 5-7 minutes. Turn off the heat, stir in the vanilla extract then set to one side
4. In a large bowl, mix the oats with the sifted flour, the salt, sugar, baking powder and cinnamon.
5. Chop the butter into small pieces and place in a food processor with the dry ingredients. Pulse briefly several times until mixed but still crumbly.
6. Spoon about two thirds of the crumble mixture evenly into the prepared tin and press down lightly.
7. Puree the cooked dates and then spread it onto the crumble.
8. Finally, sprinkle the rest of the crumble on top of the dates and press down lightly. Bake in the preheated oven for about 35 minutes, until the crumble top is golden brown.
9. Leave to cool then cover and place in the fridge for an hour or so to chill. Lift out of the tin, place on a board and cut into slices or squares.

Cooks Note

Enjoy the traditional taste of date squares, smooth sweet dates sandwiched between buttery and crumbly layers. This recipe is a great way to use up leftover dates from Christmas time. It will make 18 good sized date slices to have as a dessert, or 36 smaller date squares.