

Date and Oat Bars

By Sue Truax, [Baking with the Brass Sisters](#)

From [JamieGeller.com](#)

Ingredients:

Filling

1 ½ cups water
3 cups chopped pitted dates
¼ cup granulated sugar
Pinch of salt
2 teaspoons grated lemon zest
2 tablespoons lemon juice

Bars

1 ¾ cups flour
1 teaspoon salt
½ teaspoon baking soda
1½ cups rolled oats
¾ cup palm shortening, margarine, or unsalted butter (dairy), at room temperature
1 cup firmly packed brown sugar
1 teaspoon vanilla extract

Directions:

1. Set the oven rack in the middle position. Preheat the oven to 400°F. Cover the bottom and sides of a 9 by 13 by 2-inch metal pan with aluminum foil, shiny side up. Coat the foil with vegetable oil spray.
2. To make the filling: Add the water, dates, granulated sugar, salt, lemon zest, and lemon juice to a heavy-bottomed saucepan. Place the saucepan over medium-high heat and bring the date mixture to a boil, stirring constantly with a wooden spoon, until thickened. Cool the filling before spreading it over the oatmeal crust.
3. To make the bars: Add the flour, salt, and baking soda to a mixing bowl and whisk to combine. Set aside. Add the rolled oats to another bowl and set aside.
4. Add the butter, brown sugar, and vanilla to the bowl of a stand mixer fitted with the paddle attachment and beat until the ingredients are well mixed. Add the dry ingredients and beat to combine. Turn off the mixer, remove the bowl, and fold in the rolled oats. Press half of the flour-oat mixture into the prepared pan. Using an offset spatula, spread with the cooled date filling. Crumble the remaining flour-oat mixture evenly over the filling.
5. Bake the bars for 30 minutes, or until lightly browned. Remove from the oven, and transfer to a wire rack to cool. When completely cool, lift the pastry with the foil from the pan, place on a cutting board, and carefully remove the foil. Cut into 2-inch bars with a wide-bladed knife, wiping the blade with a damp paper towel between cuts. Store the bars between sheets of wax paper in a covered tin at room temperature.

