Description

1 cup flour
½ teaspoon baking soda
1/8 teaspoon salt
1 cup margarine
1 cup brown sugar
2 cups oats
Sift together flour, baking soda and salt. Add margarine and rub in. Add brown sugar and oats.
Spread ½ of the crumbs in a greased 8x8 pan. Pat to make smooth. Cover with cooked date filling. Cover with remaining crumbs. Pat to make smooth. Bake at 325 degrees for 30-40 minutes.

Date Filling: 1 cup dates 1 tablespoon brown sugar ½ cup water Boil together until dates are soft enough to be mashed with a fork. Add water to prevent scorching.

Ingredients

Instructions

Summary Yield: 24 Prep Time: 5 minutes Category: Cookies & Bars