

Recipe

Submitted by Diane Buckley

Ingredients:

2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1/2 baking soda
2 1/2 cups of rolled oats
3/4 brown sugar
1 cup butter
1/2 lbs of dates

Sift flour, baking powder and salt, baking soda and mix in the rolled oats and sugar.

Cut in the butter.

Spread half of the mixture in a greased pan and cover with date filling by cooking dates in 2 cups of boiling water until thick. Flavour with vanilla.

Spread the remaining rolled oats mixture over the top.

Bake in an oven at 350 degrees Fahrenheit until nicely browned, about 50 minutes.

Matrimonial Cake

Emily, Ontario

This is my grandmother, Mary Huggins (nee Lowes) recipe for date squares, "Nana called it Matrimonial Cake."

When I was a little girl, I used to watch my Nana bake these. Good memories.

