

Recipe

Submitted by Laura Love

Date filling:

- 2- 3 cups pitted dates, chopped
- 2 tablespoons salted butter
- 3 tablespoons sugar
- 1 1/2 tablespoons vanilla
- 2 cups of water
- 1 tsp lemon juice

In a large bowl, mix:

- 3 cups rolled oats
- 2 teaspoons baking powder
- 2 cups flour
- 1 1/2 cup brown sugar
- 1 1/2 cups butter
- Pinch of salt

Instructions:

- 1.Begin by preheating your oven to 350 degrees and preparing a 9 x 13 inch baking dish by greasing the bottom and sides;
- 2.In a saucepan, add the date filling mix until the mixture become thick;
3. Press half of the crumb firmly into the prepared baking dish;
- 4.Pour the date mixture over top and spread evenly;
- 5.Evenly distribute the remaining crumb over top, pressing very lightly into the date layer.
- 6.Bake for 35 to 40 minutes or until the top is golden.

Cool and cut into squares.



Nan's Date Squares

Bell Island, Newfoundland

My family left Bell Island, Newfoundland in the summer of 1966 when, after 71 years of producing the highest quality iron ore in the world, the mines closed.

Heartbroken, Gladys Durdle, my Nan, took her family and all of her belongings and started over in Ontario. To keep her roots alive, Nan would talk about the Newfoundland coast, reminisce about the people and places that she missed and she would cook. The dish that I remember most, are her date squares.

Nan would invite my sister and I over to help her bake. She would move the kitchen chairs to the counter, pour us each half a cup of Ginger Ale and give us little tasks- squishing the oats and butter together, stirring the dates so they didn't burn.

