

Traditional Date Squares with Buttery Oat Crust

There's something wonderfully nostalgic about



OVEN
350°F

TIME
10 min

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INGREDIENTS

For the Date Filling:

- 2 1/2 cups Medjool dates, pitted and chopped
- 1 cup water
- 2 tablespoons lemon juice
- 2 tablespoons brown sugar
- 1/2 teaspoon baking soda

For the Oat Crust & Topping:

- 1 3/4 cups quick oats
- 1 cup all-purpose flour
- 3/4 cup brown sugar
- 1/4 teaspoon baking powder
- 3/4 cup unsalted butter, softened

DIRECTIONS

1. Prepare the Pan: Preheat oven to 350°F (175°C). Grease and line an 8x8-inch pan with parchment paper for easy removal.
2. Make the Date Filling: In a saucepan, combine chopped dates, water, lemon juice, and brown sugar. Cook over medium heat, stirring frequently, until thickened - about 10 minutes.
3. Remove from heat and stir in baking soda. The mixture will foam slightly. Let cool completely.
4. Prepare the Crumble Mixture: In a large bowl, mix oats, flour, brown sugar, and baking powder.
5. Cut in softened butter until the mixture resembles coarse crumbs.
6. Assemble the Bars: Press half of the oat mixture firmly into the prepared pan to form the base.
7. Spread cooled date filling evenly over the crust.
8. Sprinkle remaining oat mixture over the filling and gently press down.
9. Bake: Bake for 30-35 minutes, until golden brown on top.
10. Cool completely before slicing into 9 squares for clean edges.

SWAPS & NOTES

Medjool dates are best for their soft texture and caramel-like flavor.

Old-fashioned oats can be used , but the texture will be slightly more rustic.

Salted butter works too , just omit any additional salt.

Add a pinch of cinnamon for subtle warmth.

TIPS FOR SUCCESS

Let the filling cool before assembling to prevent a soggy crust.

Press the base layer firmly so it holds together when sliced.

Cool completely before cutting - this makes a big difference.

For ultra-clean cuts, refrigerate for 30 minutes before slicing.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/traditional-date-squares-with-buttery-oat-crust/>