

Oatmeal Date Bars

Ingredients

- 1 8 oz package pitted dates, coarsely chopped
- 1 ½ cups Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 2 ½ cups all-purpose flour
- 1 ½ cups firmly packed brown sugar
- 1/2 tsp salt (optional)
- 3/4 lb (3 sticks) margarine or butter, chilled and cut into pieces
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 ½ cups shredded coconut, divided
- 1 cup chopped nuts

How to make it

1. Heat oven to 350°F.
2. In medium saucepan, combine dates and orange juice; bring to a boil.
3. Reduce heat; simmer 15 to 20 minutes or until thickened, stirring occasionally.
4. Remove from heat; cool slightly.
5. In large bowl, combine flour, sugar and salt.
6. Cut in margarine with pastry blender or two knives until mixture is crumbly.
7. Stir in oats, 1 cup coconut and nuts; mix well.
8. Reserve 4 cups oat mixture for topping.
9. Press remaining oat mixture evenly onto bottom of ungreased 13 x 9-inch baking pan.
10. Spread date mixture evenly over crust to within 1/4 inch of edges.
11. Sprinkle with reserved oat mixture.
12. Sprinkle with remaining 1/2 cup coconut, patting gently.
13. Bake 35 to 40 minutes or until light golden brown.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	50 min	60 min	36

Made with



Quaker® Oats-Old Fashioned

14. Cool completely in pan on wire rack.
15. Cut into bars.
16. Store tightly covered.