



Oatmeal Date Bars



SERVINGS

36 Bars



COOKING TIME

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Made with wholesome oats, chewy dates, and tangy orange juice, Oatmeal Date Bars are a delightful dessert bar with a hint of citrus flavor. Whether you're looking for a recipe for entertaining or in the mood to bake for the family, this homemade date bar is a wonderful make ahead recipe.

Ingredients

- One 8-ounce package pitted dates, coarsely chopped
- 1-1/2 Cup(s) Tropicana Pure Premium® orange juice or Dole® 100% orange juice
- 2-1/2 Cup(s) all-purpose flour
- 1-1/2 Cup(s) firmly packed brown sugar
- 1/2 Teaspoon(s) salt (optional)
- 3/4 Pound(s) (3 sticks) margarine or butter, chilled and cut into pieces
- 2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1-1/2 Cup(s) shredded coconut, divided
- 1 Cup(s) chopped nuts

Cooking Instructions

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