

Chewey Date Bars

Kathy Simmons

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

1 cup butter or margarine
2 cups sugar
4 eggs
2 teaspoons vanilla
1 cup all-purpose flour,
sifted
2 cups pitted dates, finely
cut

Preheat the oven to 350 degrees.

Grease and flour a 13x9-inch pan.

In a bowl, beat the sugar, eggs and vanilla. Beat until well blended. Stir in the flour. Blend well. Add the dates. Mix well.

Spread the batter in the prepared pan.

Bake for 20 to 25 minutes or until golden brown.

Cool on a wire rack. Cut into bars.

Per Serving (excluding unknown items): 4924 Calories; 206g Fat (36.5% calories from fat); 47g Protein; 759g Carbohydrate; 30g Dietary Fiber; 1345mg Cholesterol; 2170mg Sodium. Exchanges: 6 1/2 Grain(Starch); 3 Lean Meat; 17 Fruit; 38 1/2 Fat; 27 Other Carbohydrates.