

Date Crackers are Delicious

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| 1 Pound of Stoned Dates | 1 Teaspoonful of Baking Soda |
| 2½ Cupfuls of Rolled Oats | ½ Cupful of Warm Water |
| 2½ Cupfuls of Flour | 1 Cupful of Granulated Sugar |
| 1 Cupful of Brown Sugar | ½ Cupful of Cold Water |
| 1 Cupful of Butter | |

PUT the dates, granulated sugar and cold water into a small saucepan and boil until the dates are soft. Allow to cool. Cream the brown sugar and the butter together, then add the rolled oats and the flour and mix well with the hand. Add the hot water and soda and divide the dough into two equal parts. Roll out thin. Spread the date filling on one layer, place the second layer on the top of the filling, and cut into squares. Lay on buttered tins and bake in a hot oven until ready. These crackers are delicious served with coffee.