

Chewy Date & Walnut Squares

Makes 20 to 24 Squares:

Ingredients

1/2 cup all purpose flour
1/2 teaspoon baking powder
1/2 teaspoon kosher salt
2 extra large eggs
1 cup sugar
1 teaspoon vanilla
1/4 cup unsalted butter, melted and cooled
2 cups (about 1 pound) pitted Medjool dates, chopped
1 cup walnuts, toasted and chopped
1 1/2 tablespoons all purpose flour
1 cup confectioner's sugar

Preparation

Preheat the oven to 350 degrees.

Liberally butter the bottom and sides of a 9 inch square pan.

Cut a square of parchment paper to fit in the bottom of the pan, press it down onto the buttered surface.

Flip the paper over and now it's buttered on top.

Whisk together the dry ingredients in a small bowl--flour, baking powder and kosher salt.

In a medium bowl, use an electric mixer to beat the eggs until bubbly.

Slowly add the sugar and continue to beat until light and fluffy; mix in the vanilla.

Stir the melted, cooled butter into the egg mixture and fold in the dry ingredients.

Toss chopped dates and nuts in a small bowl with 1 1/2 tablespoons flour to help suspend them in batter.

Add the dates and nuts to the batter and stir until just combined.; pour into prepped pan.

Place the pan in the oven and bake for 30 minutes, rotating once midway, until golden brown.

A cake tester should come out clean.

Let pan cool slightly, then invert cake on a rack; peel the parchment paper from bottom.

Let cool completely and cut the cake into squares.

Place confectioner's sugar in a medium bowl and roll the squares in the powdered sugar.

passioneats | 2.14.2013

www.passioneats.com