



*Perfect recipe for collective kitchens*

# Cranberry and Date Squares

**To calculate the amount needed for each ingredient:**

Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Cranberries	375 ml (1 ½ cups)		
Chopped dates	250 ml (1 cup)		
Orange juice	60 ml (¼ cup)		
Vanilla extract	5 ml (1 tsp.)		
Whole wheat flour	125 ml (½ cup)		
All-purpose flour	125 ml (½ cup)		
Rolled oats	250 ml (1 cup)		
Brown sugar	185 ml (2/3 cup)		
Cinnamon	1 ml (¼ tsp.)		
Baking soda	1 ml (¼ tsp.)		
Melted butter	125 ml (½ cup)		

**PREPARATION 30 MIN**

**COOKING 1 HOUR**

**SERVINGS 12 SQUARES**

## Preparation

- Combine the cranberries, dates and orange juice in a saucepan.
- Cook covered on a low heat for 12 minutes, stirring often.
- Add the vanilla at the end of cooking.
- Let cool.
- Combine the flour, oat flakes, brown sugar, cinnamon and baking soda in a bowl.
- Add the melted butter.
- Set aside at least 1 cup of mixture for the topping.
- Press the rolled oats mixture into the bottom of a square dish.
- Spread the cranberry mixture over it, then top it with the remaining rolled oats mixture.
- Bake at 350 °F for 35 to 40 minutes.

