



These delicious squares are packed with fall flavor with a hint of Cinnamon & Allspice. Can be served with whipped cream or ice cream.

### **Date Apple Squares**

2 - Cups Sifted All-Purpose Flour

1 - Cups Sugar

1 ½ - teaspoon Baking Soda

1 - teaspoon Salt

1 - teaspoon Cinnamon

½ - teaspoon Allspice

¼ - teaspoon Nutmeg

2 - Eggs, beaten

1 - can, 21oz. Apple Pie Filling

½ - Cup Vegetable Oil

1 - teaspoon Vanilla

1 - Cup Dates, chopped

½ - Cup Walnuts, chopped

Whipped Cream or Ice Cream, optional

### **Instructions:**

Preheat oven to 325 degrees. Grease and flour a 9x13" baking pan. In large bowl, sift together the first 6 ingredients. In a small bowl, combine eggs, pie filling, oil and vanilla. Stir into flour mixture; mix well. Fold in nuts and dates. Bake for 40 to 45 minutes. Cool. Cut into squares.