



## Easy Vegan Date Squares

12 servings

1 hour

### Ingredients

- 3 cups Oats (rolled, divided)
- 1/2 cup Cane Sugar
- 3/4 cup Coconut Oil (melted)
- 2 cups Pitted Dates (soaked until softened)
- 1 1/2 tsps Cinnamon

### Directions

- 1 Preheat the oven to 350°F (182°C) and line a baking dish with parchment paper.
- 2 Place half of the rolled oats into a food processor or blender and blend until the oats reach a flour consistency.
- 3 Add the oat flour, sugar, and the remaining oats to a mixing bowl. Stir in the melted coconut oil until well combined.
- 4 Add the soaked dates and cinnamon to the food processor and blend until a mostly smooth paste forms.
- 5 Transfer about 3/4 of the oat mixture to the prepared baking dish and firmly press to form a smooth, even layer in the bottom of the pan. Spread the cinnamon date paste over the bottom layer and then top the date layer with the remaining oat mixture.
- 6 Bake for 35 to 40 minutes or until the oats are just golden brown around the edges.
- 7 Let the date squares cool completely in the pan, or overnight, before cutting into squares. Enjoy!

### Notes

**Leftovers:** Keep in an airtight container for up to five days or freeze portioned squares for up to three months. For chewier squares, store in the refrigerator.

**Serving Size:** One serving is one square. An 8 x 8-inch baking dish was used for 12 servings.

**More Flavor:** Add vanilla or a pinch of salt.

**Dates:** Medjool dates were used to test this recipe.