



Date-Orange-Oaties

100g butter or margarine

100g soft brown sugar

1 egg

1 teaspoon vanilla

2 teaspoon finely shredded orange peel

75g Scotch Oats

75g plain white flour

1 teaspoon baking powder

45 ml of orange juice

100g stoned and chopped dates

50g walnuts (optional).

Beat together butter and sugar, add egg and beat until creamy.

Add vanilla and orange peel.

Stir in oats, flour and baking powder.

Mix in orange juice and add chopped dates and walnuts (optional).

Spread into greased slice tray (18 cm square).

Bake at 180C for 20-25 minutes until golden brown.

Cool on rack for 10 minutes, cut into squares then remove from tray.

When cold store in an air tight container.

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