

Date Bars

Ingredients

Maida	-- 1 cup
Sugar	-- ¾ cup (powdered)
Dalda or refined oil	-- 1 cup
Baking powder	-- 1 tsp
Minced dates	-- 2 cups
Cashew nuts	-- ½ cup
Eggs	-- 2 nos
Castor sugar	-- sufficient quantity for rolling

Method

Beat eggs add in the melted butter and sugar. Fold in the maida with baking powder sieved in. Put separately a little maida on the minced dates and add into the mixture the dates and nuts. Pour into greased tin and bake at 350° F for 20 minutes. Cut into rectangular pieces next day and roll in castor sugar.

Makes 30 pieces.