

Chewy Date-Nut Bars (Soy-Free)

This recipe was trialed and posted by Paul England of Cookies, Etc and Just Baking. He swears that the title is more than deceiving. The bars are much more decadent than the "date" focus implies. This recipe originated from The King Arthur Flour Cookie Companion: The Essential Cookie Cookbook.

Yield: Makes about 16 bars

Ingredients:

- 2 large eggs
- 1 1/4 cups (5 1/4 oz) unbleached all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon baking powder
- 1 cup (8 oz) brown sugar (I used dark)
- 1 cup (4 oz) chopped walnuts
- 1 cup (5 1/4 oz) chopped dates
- Powdered sugar for dusting

Directions:

Preheat the oven to 400° F. In a mixing bowl large enough to hold all the ingredients, beat the eggs until frothy. In a different bowl, add the flour, salt, baking powder, and brown sugar and whisk together until they are sufficiently mixed. Add these dry ingredients to the eggs and stir until mixed. Fold in the dates and walnuts. Grease a 9x9 inch pan. Put the batter into the pan and spread evenly. I recommend using your fingers. Make sure they are well greased because this batter is very sticky. Bake the bars for 18 to 22 minutes. They are done when they are golden brown and the top of the bars is shiny. Since we want chewy bars, not crunchy, the center should be slightly wet when a toothpick or tester is inserted into the middle. Overbaking will dry these bars out making them crunchy. Cool them completely before cutting. Dust the tops with powdered sugar.