

DATE YUMMIES

1 cup flour	1 cup brown sugar
$\frac{1}{2}$ teas baking powder	1 teas. vanilla
$\frac{1}{4}$ teas. salt	1 egg
$1\frac{1}{2}$ cups qk oats	$\frac{1}{2}$ cup milk
$\frac{1}{2}$ cup shortening	1 cup cut-up dates
	$\frac{1}{2}$ cup chopped nuts

Sift flour, baking powder and salt. Add quick cooking oats. Cream shortening, add brown sugar gradually and cream until fluffy. Add vanilla and egg, and beat well. Add dry ingredients alternately with the milk. Stir in dates and nuts. Turn into greased 9x9x1 $\frac{1}{2}$ " pan. Bake at 375 about 30 min. Cool in pan. Sprinkle with confectioners sugar and cut into bars. (18)