

Date Nut Brownie Bars



Date Nut Brownie Bars

Ingredients, Always Organic

- 1 cup butter
- 1 cup all-purpose flour
- 1 1/2 cups white sugar
- 1 teaspoon baking soda
- 2 eggs
- 2 cups chopped walnuts
- 1 cup pureed dates

Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9×13 inch pan.
2. Melt butter. Add sugar, eggs, dates and nuts.
3. Mix flour with baking soda. Add to date mixture and combine.
4. Spread into 9×13 inch pan. Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool and cut into bars.