



Food for the Gods

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 15 mins

Description

You'll feel closer to heaven upon tasting these food for the gods cookies. They make great giveaways.

Ingredients

- 1 ¼ cups sifted all-purpose flour - ½ teaspoon baking powder - ½ teaspoon baking soda - ¼ teaspoon salt
- 1 cup dates
- pitted and chopped - 1 cup unsalted butter
- softened - 1 cup white sugar - 1 cup packed brown sugar - 3 large eggs - 1 cup chopped walnuts

Instructions

1. Preheat the oven to 350 degrees F (180 degrees C). Grease a 9x13-inch baking pan and line with parchment paper. Whisk flour
2. baking powder
3. baking soda
4. and salt together in a bowl. Transfer 1/2 cup to a smaller bowl; add dates and toss to coat. Cream butter
5. white sugar
6. and brown sugar in a large bowl with an electric mixer until light and fluffy. Add eggs
7. one at a time
8. beating well after each addition. Gradually stir in flour mixture
9. then stir in floured dates and walnuts until well combined. Pour batter into the prepared pan. Bake in the preheated oven for 10 minutes. Reduce the heat to 300 degrees F (150 degrees C) and bake until top is dry and edges have started to pull away from the sides of the pan
10. 30 to 40 minutes. Cool on a wire rack for 20 minutes before cutting into 36 bars.