



FARMERS  
MARKET

## Camarillo Certified Farmers Market

Supporting grief and bereavement services at Camarillo Hospice:  
A program of Livingston Memorial Visiting Nurse Association



### Honey Nut Bars with Dates

[Source: Allrecipes.com. Recipe by Alycia Sands](https://www.allrecipes.com/recipe/11972/honey-nut-bars-with-dates/)

Prep: 15 min | Cook: 25 min | Ready in: 50 min

#### Ingredients:

- 2 tablespoons butter
- 1/2 cup honey
- 2 eggs
- 1/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1 pinch salt
- 1/2 cup chopped walnuts
- 1/2 cup dates, pitted and chopped
- 1/3 cup confectioners' sugar for decoration



#### Directions

1. Preheat oven to 350 degrees; butter an 8-inch square cake pan
2. Melt the butter over low heat and pour into a large mixing bowl.
3. Add honey and eggs, and beat well.
4. Mix in the flour, baking powder, and salt.
5. Mix in the walnuts and dates.
6. Spread batter in pan
7. Bake for 25 minutes in the preheated oven, or until light brown.
8. Let cool for 5—10 minutes. Cut into bars and roll in confectioners' sugar.