

Oatmeal Cookies with Date Filling

Source: Can't remember. Someone in Michigan. Came from Ironwood, Michigan, circa 1913

Ingredients

- 2 cups Rolled Oats
- 2 cups Flour
- 1 cup Sugar
- 1 cup Margarine
- 1 teaspoon Soda And 1 Tsp Salt, Mixed In Flour
- ½ lb. Dates, Chopped
- 1 cup Sugar
- pinch Salt
- Lime Juice
- Rum

Method

Cream sugar and shortening well with electric mixer or other method. Work in flour and oatmeal. If needed moisten with a bit of milk OR if too sticky, chill.

Roll out thin.

Bake at 350 for 5-8 minutes; do not brown.

Chop dates fine; boil (in one cup water) till soft, add sugar and optional flavorings and cook till quite thick.

Make "sandwiches" just before they are to be served.

If you don't have standard equipment, rolling out can be done on wax paper with shakes of WondafLOUR and a straight-sided bottle for a rolling pin and a wine glass for a cookie cutter.

The recipe makes lots of this size and they store well and if necessary can be crisped in a warm oven.

*I do CUT BACK the amount of sugar in the cookies and especially in the dates.