

Baked Fruit Bar

Makes: 100 Servings

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Ingredients	Weight	Measure
FILLING		
Date pieces	3 lb	3 qt
Raspberry puree	3 lb	1 qt and 2 cups
Lemon juice	2 oz	1/4 cup
Salt		1 tsp
CRUST AND TOPPING		
Flour	1 lb 12 oz	1 qt and 3 cups
Rolled oats	1 lb 5 oz	1 qt and 3

Nutrition Information

Nutrients	Amount
Calories	211
Total Fat	6 g
Saturated Fat	4 g
Cholesterol	16 mg
Sodium	238 mg
Total Carbohydrate	39 g
Dietary Fiber	2 g
Total Sugars	N/A
Added Sugars included	N/A
Protein	1 g
Vitamin D	N/A
Calcium	14 mg
Iron	1 mg
Potassium	N/A
N/A - data is not available	

Brown sugar	1 lb 8 oz	1 qt
Baking soda	2/3 oz	1 Tbsp and 1 tsp
Salt	2/3 oz	1 Tbsp and 1 tsp
Butter or margarine	1 lb 8 oz	3 cups
GLAZE		GLAZE
Lemon juice	2 lb 9 oz	2 qt
Butter or margarine	8 oz	1 cup
Powdered sugar	2 oz	1/4 cup

Directions

FILLING

1. Combine dates and raspberry puree; cook over low heat until dates dissolve and mixture thickens.
2. Add salt and lemon juice; stir well.

3. Remove from heat, cool.

CRUST AND TOPPING

1. Combine dry ingredients.

2. Add melted butter or margarine; stir to crumb consistency.

3. Pour half of crumb mixture (approximately 3 lb) into 18"x26" bun pan; pat to form firm crust.

4. Bake at 350 degrees F for 12 minutes.

5. Spread filling evenly over baked crust.

6. Top with remaining crumb mixture (approximately 3 lb).

7. Bake at 350 degrees F for 25 minutes; cool to room temperature.

8. Glaze bars and cut 10 x 10.

GLAZE

1. Combine powdered sugar, lemon juice and butter to make thin glaze.

2. Drizzle glaze over cooled bars.

Notes

Serving Tips:

If less glaze is preferred; use 1 lb 5 oz (or 1 qt) lemon juice, 4 oz (or 1/2 cup) butter or margarine and 1 oz (or 1/8 cup) powdered sugar.

Source: Food Distribution Commodity Exchange