**Oatmeal Date Cookies** as served by Dale Muto at the Garden Club of Harrington Park’s March 6, 2014 meeting:

Combine:

2 cups all-purpose flour

1 tsp. baking powder

¾ tsp. baking soda

½ tsp salt

In a second bowl blend together:

1 cup brown sugar (packed)

½ cup white sugar

1 cup shortening (I used butter and reduced salt above)

1 tsp. vanilla extract

Beat one at a time into above blend:

3 eggs

Add dry ingredients into second bowl and

when mixed add:

2 cups quick cooking oats (I used regular not quick)

1 cup dates (pitted and chopped)

½ cup chopped walnuts

375 degrees -- 8 minutes -- 6 dozen

**Almond Cake** as served by Dale Muto at the Garden Club of Harrington Park’s March 6, 2014 meeting

Cream together:

1 stick butter

1 cup sugar

Beat in 1 at a time:

2 eggs

Mix together:

1 ½ cup flour

1 ½ t. baking powder

Add above dry ingredients into creamed mixture

alternately with:

½ cup of milk and ½ t. almond extract

Sprinkle sliced almonds over the top before baking

Bake at 350 degrees in a greased and floured pan

For best results use room temperature butter, milk, eggs

recipe times 2 works well in a tubepan

recipe times 1 ½ works in two round layer pans