



CHRISTMAS DATE FILLED COOKIES

These were a tradition since I was a little girl. It does not seem like Christmas unless someone makes these cookies. Of course, they could be eaten any times of year...but became a chance for us to bake together! 😊

1 cup shortening
1 tsp salt
1 cup brown sugar
½ cup sour milk
2 cups flour
2 cups oatmeal
1 tsp soda (add to milk to sour it)
1 tsp vanilla

Mix this all together and put in the Refrigerator to chill before rolling out. Then take a round cookie cutter and Cut circles.

Filling:
1 pound dates
½ cup sugar
Add just enough water to cover the dates
Cook until thick.
Let cool

Take one circle and put a tsp. of the dates
In the middle
Put another circle on top
Press and seal the sides so the dates
Don't escape when baked.
350 degrees for about 10 minutes.