

Squash Apple Bake

Serves 6-8

Ingredients:



1/2 cup packed light brown sugar

1/4 cup butter, melted

1 Tablespoon flour

1/2 teaspoon ground mace, if you wish

2 pounds butternut squash, peeled, seeded and cut into 1/2" cubes

2 large apples, cored and cut into 1/2" slices



Directions:

1. Preheat oven to 350 degrees.
2. In a medium bowl, stir together brown sugar, butter, flour and mace.
3. Arrange squash in an ungreased 9x13 inch baking dish.
4. Top with apple slices, then sprinkle with sugar mixture.
5. Cover with lid or aluminum foil.
6. Bake for 1 hour or until squash is tender.



Recipe from Megan Parker , 2012 Farmers Market
Cookbook

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