

Butternut Squash and Apple Casserole

1 small butternut, about 2 lbs.
2 apples, cored, peeled, sliced
1/2 c brown sugar, firmly packed
1/4 c cold butter
1 T flour
1 tsp salt
1/4 tsp ground cinnamon
1/4 tsp ground nutmeg

Peel squash, scoop out seeds, and cut in small pieces. Place squash and apples slices in 7 x 11 baking dish. Blend remaining ingredients with fork or pastry cutter until crumbly. Distribute over squash and apple. Cover and bake at 350 degrees for 45-50 min. Serves 6-8.

This recipe provided by Bush-N-Vine Farm.

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