



## sweet butternut squash casserole

Some sugar and spice make this delectable wafer-topped Butternut Squash Casserole everything nice!

SERVES: 8



julie albert & lisa gnat

### ingredients

- 6 cups peeled and cubed butternut squash
- 1 cup milk
- 1/2 cup sugar
- 3 tbsp melted butter
- 2 tbsp flour
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp kosher salt
- 2 large eggs, lightly beaten

#### Vanilla Wafer Topping

- 4 cups coarsely crushed vanilla wafers
- 3/4 cup packed brown sugar
- 1/3 cup melted butter

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### directions

1. Preheat oven to 425°F. Coat a 13x9-inch baking dish with non-stick cooking spray.
2. In a large pot, cover butternut squash with cold water. Bring to a boil over high heat, reduce heat to medium and continue to boil until soft, about 15 minutes. Drain well.
3. Place squash in a large bowl and mash until smooth. Add milk, sugar, butter, flour, vanilla, cinnamon, salt and eggs. Stir well to combine. Transfer mixture to prepared baking dish and bake 45 minutes.
4. For the topping, in a medium bowl, combine crushed wafers, brown sugar and butter. Sprinkle over baked casserole and return to oven for 5 minutes until lightly browned.



*“Pay no attention to the man behind the curtain!”*

— L. FRANK BAUM, 'THE WONDERFUL WIZARD OF OZ'