

## Butternut Squash Casserole

This delicious recipe combines butternut squash, sugar, milk, vanilla, eggs and margarine to make a creamy casserole you'll be proud to serve.

Prep Time: 15 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 15 Minutes

Yields: 15 servings

### INGREDIENTS:

1 butternut squash  
1 cup white sugar  
1 1/2 cups milk  
1 teaspoon vanilla extract  
1 pinch salt  
2 tablespoons all-purpose flour  
3 eggs  
1/4 cup margarine, melted

### TOPPING

1/2 (16 ounce) package vanilla wafers, crushed  
1/2 cup margarine, melted  
1 cup brown sugar

### DIRECTIONS:

1. Preheat oven to 425 degrees F (220 degrees C).
2. Put butternut squash in the microwave and cook on high, until soft, 2 to 3 minutes. Cut in half, scoop out seeds and cube. Bring a large pot of water to a boil. Add squash and cook until tender, about 15 minutes. Drain and mash.
3. In a 9x13 inch casserole dish combine 3 cups mashed butternut squash, white sugar, milk, vanilla extract, salt, flour, eggs and 1/4 cup melted margarine.
4. Bake in preheated oven for 45 minutes, or until set.
5. In a medium bowl combine crushed vanilla wafers, 1/2 cup melted margarine and brown sugar. Crumble over top of cooked casserole and return to oven to brown.