

Butternut Squash Casserole

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Recipe Ingredients:

- 2 cups cooked & mashed butternut squash
- 3 eggs lightly beaten
- 1/3 stick of melted butter
- 1 cup milk or evaporated milk
- ½ cup of sugar
- ½ tsp ginger
- ½ tsp coconut flavoring, or 2 tbsp of flaked coconut (vanilla flavoring can be substituted)

Recipe Instructions:

Prepare squash by slicing in to, length wise and coring out seed area. Place halves of squash cut side down in a pan with a small amount of water. They can be baked in a 350° oven or microwave until done.

Combine the cooked squash and all ingredients with a spoon in a large bowl. Pour into a greased baking dish and bake at 350° in a pan of water for 45 – 60 minutes. Dish is done when an inserted knife in the center of the dish comes out clean.

If desired, cover with buttered bread or cracker crumbs and bake until brown.

