



**Nova Scotia
Apples**
Pick An Original



Squash and Apple Bake

- 2 lbs butternut or buttercup squash, peeled, seeded and cut into 1/2 inch pieces
- 2 Nova Scotia baking apples, cored and cut into 1/2 inch slices
- 1/2 cup packed brown sugar
- 1/4 cup butter or margarine, melted
- 1 tbsp flour
- 1/2 tsp salt
- 1/2 tsp mace or 1/4 tsp nutmeg or cinnamon

Place squash in ungreased 12 inchx 8 inch baking dish; top with apple slices. Combine remaining ingredients; spoon over apples. Bake at 350° for 50-60 minutes or until squash and apples are tender.

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