



SQUASH & APPLE CRISP

MATERIALS:

Sharp knife
Cutting Board
Large Bowl
2 Small Bowls
Measuring Spoons
13 x 9 inch baking dish

INGREDIENTS:

1 small butternut squash (about 1 pound)
3 medium tart apples, peeled and sliced
2 Tablespoons lemon juice
3/4 cup packed brown sugar
1 Tablespoon corn starch
1 teaspoon ground cinnamon
1/2 teaspoon salt

Oat Topping Ingredients:

1/2 cup all-purpose flour
1/2 cup quick-cooking oats
1/4 cup brown sugar, packed
4 Tablespoons cold butter

Serves: 8, 1/2 cup per serving

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DIRECTIONS:

1. Heat oven to 375 degrees F.
2. Peel squash and cut in half lengthwise; discard seeds. Cut squash into thin slices.
3. In a large bowl, toss the squash, apples and lemon juice.
4. In a separate bowl, combine the brown sugar, cornstarch, cinnamon and salt; stir into squash mixture.
5. Lightly spray or oil 13" x 9" x 2" baking dish. Transfer squash mixture to baking dish. Cover and bake at 375 degrees for 20 minutes.
6. In a small bowl, combine the flour, oats and brown sugar. Cut in butter until mixture resembles coarse crumbs.
7. Remove baking dish from oven and sprinkle topping over squash mixture. Return uncovered dish to oven.
8. Bake 25 minutes longer or until squash and apples are tender and topping is lightly browned. Serve warm.

Chef's Notes:

- Try other combinations of winter squash and fruit (such as acorn squash and pears).
- Add chopped nuts to the topping for added crunch.