



RECIPE NAME: Butternut Squash Blake

FROM THE KITCHEN OF: Thomas Peterson '85

INGREDIENTS:

1/3 cup of Butter
3/4 cup of Sugar
2 Eggs
1 can (5oz) Evaporated Milk
1 tsp Vanilla Extract
Pinch of Nutmeg
2 cups mashed cooked Squash, **FIRST** peel squash, then cut into 3/4" sections, then cut each slice in half. Put in large sauce pan and boil until very soft. Drain excess water from Squash.

TOPPING

1/2 cup Rice Krispies
1/4 cup Brown Sugar
1/4 cup chopped Pecans or Walnuts (optional)
2 TBSP Butter

INSTRUCTIONS:

In a mixing bowl, cream Butter and Sugar. Beat in Eggs, Milk, Vanilla and pinch of Nutmeg. Stir in Squash (will be thin). Pour into greased 11X7X2 pan. Bake uncovered @ 350 degrees for 45 minutes or until almost set. Combine topping ingredients. Sprinkle mixture on bake and return to the oven for 5-10 minutes or until bubbly. (I always double the toppings)

