

Winter Squash with Walnuts

You can substitute mashed sweet potatoes for the butternut squash.

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| 3 (12-oz) pkgs frozen cooked winter squash, thawed (like Birds Eye) | 2 Tbsp flour |
| ¼ cup plus 2 Tbsp dark brown sugar, divided | ¼ cup milk |
| 2 eggs | 1 tsp salt |
| 5 Tbsp melted butter, divided | 1 tsp ground cinnamon |
| | ½ cup chopped walnuts |

1. Preheat oven to 350°F. Coat a 2-quart baking dish with cooking spray.
2. Combine squash, ¼ cup brown sugar and eggs; beat with an electric mixer on medium speed until smooth. Beat in 3 Tbsp melted butter, flour, milk, salt and cinnamon. Spoon into prepared pan. Bake 45 minutes.
3. Combine 2 Tbsp melted butter and 2 Tbsp brown sugar. Stir in walnuts and sprinkle on top of squash. Return to oven and bake 15 minutes. **Serves 8**

