BUTTERNUT APPLE CRISP

Makes: 4 cups | **Prep time:** 15 minutes
Cooking time: 45 minutes
Revised from FoodHero.org

INGREDIENTS

Filling:
1 small butternut squash*
(about 1 pound), peeled, seeded,
and cut into thin slices.
3 medium tart apples, peeled
and sliced
2 Tablespoons lemon juice
3/4 cup packed brown sugar
1 Tablespoon corn starch
1 teaspoon cinnamon
1/2 teaspoon salt

Oat Topping:
1/2 cup all-purpose flour
1/2 cup quick-cooking oats
1/4 cup brown sugar, packed
6 Tablespoons cold butter or margarine

DIRECTIONS

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

*Any winter squash, like acorn squash or pumpkin, will work.

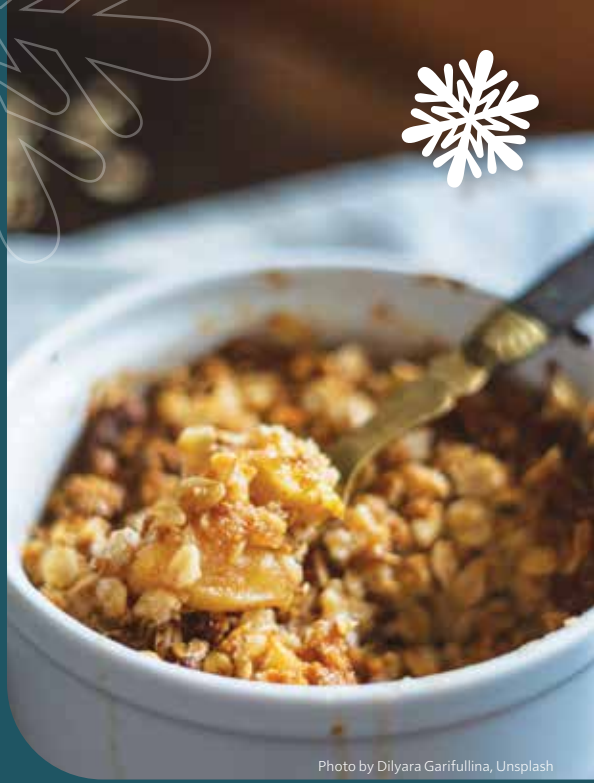


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