



This recipe was served as a Cafeteria Taste Test in November of 2024 after a fruitful butternut squash harvest at the F2S farms.

Sweet Butternut Squash Breakfast Casserole

PREP TIME:	20 minutes mins
COOK TIME:	25
TOTAL TIME:	45
SERVINGS:	6 Servings
AUTHOR:	Adapted from <i>Healthyschoolrecipes.com</i> and <i>Plainchicken.com</i>

INGREDIENTS

Filling:

4 Tbs butter melted
2 pounds cubed butternut squash (or canned squash/pumpkin)
½ cup milk or cream of choice
¼ cup brown sugar
1 tsp vanilla extract
1 tsp cinnamon
½ tsp nutmeg
½ tsp allspice
½ tsp salt
2 eggs

Topping:

½ cup all-purpose flour
½ cup oats
½ cup brown sugar, packed
5 Tbs butter
1 tsp cinnamon
¼ tsp salt

INSTRUCTIONS

1. Preheat oven to 350° F. Oil 2 quart baking dish
2. **For Filling:** Halve and de-seed butternut squash. Place in a pot of water and bring to a boil over high heat. Reduce to simmer until squash is very tender, 15-20 mins. Drain and Cool. Peel and mash squash
3. Whisk together butter, squash, milk, sugar, vanilla eggs, and spices in a bowl until well blended. Transfer to the prepared baking dish.
4. **For Topping:** Combine flour, brown sugar, butter, salt, and spices into a bowl, and cut with forks or pastry cutter till crumbly. Spread mixture on squash filling.
5. Bake for 25-35 minutes until set.