

# Aunt Fanny's Baked Squash

JoAnn Taylor - Atlanta, GA

Treasure Classics - National LP Gas Association - 1985

**Yield: 12 to 16**

*3 pounds yellow squash,  
boiled and drained  
1/2 cup chopped onions  
1/2 cup crushed crackers  
(or bread crumbs)  
salt (to taste)  
pepper (to taste)  
2 eggs  
1 stick butter  
1 tablespoon sugar*

**Preparation Time: 10 minutes****Bake Time: 1 hour**

In a bowl, mash the cooked squash.

Add the onions, crackers, salt, pepper, eggs, and 1/2 of the butter. Mix well.

Place the mixture into a three-quart casserole dish. Dot with the remaining butter.

Bake in the oven at 375 degrees for approximately one hour or until brown on top.

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Per Serving (excluding unknown items): 1299 Calories; 105g Fat (69.8% calories from fat); 27g Protein; 75g Carbohydrate; 27g Dietary Fiber; 672mg Cholesterol; 1106mg Sodium. Exchanges: 1 1/2 Lean Meat; 12 Vegetable; 19 Fat; 1 Other Carbohydrates.