

Squash-Apple Bake

Trilby Wiedman

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*2 pounds squash, sliced
thin*

1/2 cup brown sugar

1/4 cup melted butter

1 tablespoon flour

1 teaspoon salt

1/2 teaspoon mace

*2 baking apples, peeled,
cored and sliced*

Preheat the oven to 350 degrees.

In a casserole dish, layer the squash with apple slices.

In a bowl, mix together the brown sugar, butter, flour, salt and mace. Pour over evenly over the top of the mixture in the casserole dish.

Bake for 30 minutes or until the apples are tender.

Per Serving (excluding unknown items): 884 Calories; 48g Fat (46.2% calories from fat); 12g Protein; 114g Carbohydrate; 17g Dietary Fiber; 124mg Cholesterol; 2646mg Sodium. Exchanges: 1/2 Grain(Starch); 7 Vegetable; 9 Fat; 4 1/2 Other Carbohydrates.