



Butternut Squash Purée

Makes: 3 cups

Prep Time: 5 minutes Cook Time: 1 hour

Total Time: 1 hour 5 minutes

- 1 large butternut squash
- 6 tbsps unsalted butter; diced
- 2 tbsps brown sugar
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 teaspoon kosher salt

Preheat oven to 350°F. Slice the butternut squash in half lengthwise; scoop out and toss the seeds. Place the halves flesh-side-up on a foil-lined baking sheet. Sprinkle the diced butter and brown sugar evenly on both halves. Roast for 45-60 minutes or until the butternut squash can easily be pierced with a knife. A liquid mixture of butter and brown sugar will form in the wells of the squash, make sure you include this deliciousness with the purée.

Remove squash from the oven; allow to cool for about 10 minutes. Scoop out the flesh and liquid and place into your food processor or blender.

Add the cinnamon, nutmeg and salt; pulse until you reach a creamy consistency.

If you are serving this delicious puree as a simple side dish, adjust the seasoning to your taste and toss in a couple more tablespoons of unsalted butter. If you are using it for Butternut Squash Bread, leave the puree as written.

Recipe by My Baking Addiction