

Butternut Squash Casserole

1 butternut squash
1 cup white sugar
1 1/2 cups milk
1 teaspoon vanilla extract
1 pinch salt
2 tablespoons all-purpose flour
3 eggs
1/4 cup margarine, melted

TOPPING

1/2 (16 ounce) package vanilla wafers, crushed
1/2 cup margarine, melted
1 cup brown sugar

Preheat oven to 425 degrees F (220 degrees C). Put butternut squash in the microwave and cook on high, until soft, 2 to 3 minutes. Cut in half, scoop out seeds and cube. Bring a large pot of water to a boil. Add squash and cook until tender, about 15 minutes. Drain and mash.

In a 9x13 inch casserole dish combine 3 cups mashed butternut squash, white sugar, milk, vanilla extract, salt, flour, eggs and 1/4 cup melted margarine.

Bake in preheated oven for 45 minutes, or until set.

In a medium bowl combine crushed vanilla wafers, 1/2 cup melted margarine and brown sugar. Crumble over top of cooked casserole and return to oven to brown.