

# Butternut Squash and Apple Crisp

## Ingredients

### Filling:

- 3 cups chopped butternut squash
- 3 cups peeled, chopped apples
- 3 tbsp lemon juice
- 1 tbsp cornstarch
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- Pinch salt
- 2 tbsp margarine/butter blend

### Topping:

- 1 cup Large Flake Quaker® Oats-Old Fashioned or Quick Quaker® Oats-Old Fashioned (uncooked)
- 1/3 cup packed brown sugar
- 2 tbsp all-purpose flour
- 1/3 cup margarine/butter blend
- 1/2 cup Fuji & Reds Apple, coarsely chopped

## How to make it

1. Filling: Preheat oven to 375°F. Grease 9-inch square baking dish; set aside.
2. Toss together butternut squash, apples, sugar, lemon juice, cornstarch, vanilla, cinnamon, nutmeg and salt until combined. Spread evenly into prepared pan; dot with butter.
3. Topping: Toss together oats, brown sugar and flour; using fingertips, cut in butter until crumbly. Toss in apple chips. Sprinkle evenly over fruit mixture.
4. Bake for 40 to 45 minutes or until topping is golden brown and filling is bubbling. Serve



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	45 min	55 min	8

## Made with



Quaker® Oats-Old Fashioned

warm.