



Butternut Squash and Apple Crisp



SERVINGS

8



COOKING TIME

45 min

Savor the comforting flavors of fall with this butternut squash and apple crisp, combining sweet apples, tender squash, and a crunchy oat topping for a deliciously cozy dessert that celebrates the season.

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 [product], coarsely chopped

Cooking Instructions

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 warm.