

Maple Leather Company & GreatBags® presents...

Selections from our "Mucho Easy" Recipe Collection

Easy Butternut Squash Souffle

This recipe is always popular with our family and friends, whether at a holiday gathering or any meal. It is easy to make and can be frozen ahead or divided into 2 smaller pans.

Ingredients:

2 pkg. mashed butternut squash, defrosted 6 eggs, beaten (or 3 eggs and 4 egg whites) 1 1/2 sticks butter or soy margarine, melted 2 cups milk or almond milk 1 cup flour 3/4 cup sugar or equivalent sweetener cinnamon to taste

Process: Combine all ingredients and mix well. Pour into greased 9 x 13 " pan (or 2 8x8 pans if you want to freeze half for a later date) Bake at 350 degree oven for 45 minutes or until center is dry and solid.