

## **Butternut Squash Puree**

Preheat the oven to 350°F. Chop off the end of the squash that has the stem and slice the rest in half.

Scoop out the seeds.

Place the two halves flesh side down on a foil-lined baking sheet.

Bake for one hour then scoop out the flesh and puree with a blender, hand mixer or food processor.

\*[Freezer friendly](#).

Source: Pennies Original