

Butternut Squash Casserole

Ingredients

2 cups cooked, mashed butternut squash

3 eggs

3/4 cup sugar

1/3 cup butter, softened

1/3 cup whole milk

1/2 tsp ground ginger

1/2 tsp coconut flavoring

3/4 cup crushed cornflakes

6 Tbsp brown sugar, packed

1/4 cup chopped pecans

2 Tbsp melted butter

Directions

Preheat oven to 350°F. Lightly spray an 8×8-inch pan with cooking spray.

Combine squash, eggs, 3/4 cup sugar, 1/3 cup softened butter, milk, ginger and coconut flavoring. Pour into prepared pan.

Combine cornflakes, brown sugar, chopped pecans and 2 Tbsp melted butter. Set aside.

Bake casserole for 35 minutes. Remove from oven and sprinkle with cornflake mixture (you might have some leftover). Return to oven and bake for an additional 10 minutes.