

Disney  
**PLANES**  
**FIRE & RESCUE**



**BUTTERNUT SQUASH** Sweet Side Dish! **APPLE BAKE**



This recipe is meant to be prepared by an adult.  
Children should only help under close supervision.

**Butternut Squash  
& Apples Baked to  
Perfection!**

**INGREDIENTS:**

- 2 lb. Butternut Squash peeled and cut into 1/3 inch cubes
- 3 Granny Smith Apples (medium) peeled and cut into 1/3 inch cubes
- 1/3 cup Dark Brown Sugar
- 2 tsp. All-Purpose Flour or Gluten-Free Flour Mix
- 1/4 tsp. Ground Cinnamon
- 3 Tbsp. Organic Butter, melted

**PREPARATION:**

- 1) Preheat oven to 350°.
- 2) Coat baking pan (15" x 10" x 1") with coconut oil cooking spray.
- 3) Spread out squash in one even layer on your pan.
- 4) Layer apple rings evenly on top of your squash.
- 5) Combine brown sugar, flour and cinnamon together in a mixing bowl and sprinkle over the top of your apples.
- 6) Melt butter and drizzle over the top.
- 7) Cover pan loosely with aluminum foil and bake for 45 minutes.
- 8) Test for desired consistency and cook longer if needed.
- 9) Remove pan from the oven and let cool for a few minutes before serving.

*Makes 8 servings.*

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