

Warm Butternut Squash Apple Bake: A Cozy Fall Side or Dessert

To create this delightful fall bake, you'll need these fresh and flavorful ingredients:



OVEN
400°F

TIME
15 min

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INGREDIENTS

- 1 1/2 pounds butternut squash, peeled, seeded, and cubed (about 2 cups)
- 2 Gala apples (or your favorite sweet apple), peeled, cored, and diced
- 1 tablespoon cinnamon
- 1 teaspoon vanilla extract
- 2 tablespoons brown sugar (or honey)
- 2 tablespoons butter, chopped
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper
- 1/4 cup raisins
- 1/4 cup pecans (or walnuts)
- 1/4 cup dried cranberries

DIRECTIONS

- 1. Preheat : Oven:** Preheat your oven to a cozy 400°F (200°C).
- 2. Combine : Main Ingredients:** Grab a large mixing bowl. Add the cubed butternut squash, diced apples, cinnamon, vanilla extract, and brown sugar (or honey). Mix everything together thoroughly until the squash and apples are well coated with the spices and sweetener.
- 3. Season:** Sprinkle in the salt and black pepper over the mixture. Give it another good mix to blend those flavors evenly throughout.
- 4. Prepare for : Baking:** Pour this fragrant mixture into a baking dish with a lid (a 9x13 inch or similar size works well), spreading it out evenly to create a nice, single layer or slightly mounded base.
- 5. Add : Butter:** Dot the top of the mixture with the chopped butter. These little pieces will melt down and create creamy pockets of deliciousness as it bakes.
- 6. First : Bake:** Cover the baking dish with its lid or aluminum foil. Pop it into the preheated oven and bake for 15 minutes. This initial covered bake helps to steam and tenderize the squash and apples.
- 7. Add : Dried Fruits & Nuts, Second Bake:** After 15 minutes, carefully take the dish out of the oven. Gently fold in the raisins, dried cranberries, and pecans (or walnuts) using tongs or a spoon. Stir everything together. Cover the dish back up and let it bake for another 15 minutes, or until the squash is tender when pierced with a fork and lightly browned.
- 8. Serve : Warm:** Once it's all cooked to perfection, remove it from the oven. Give it a final stir to

distribute the melted butter and any accumulated juices. Serve it warm for a deliciously sweet side dish or a comforting dessert!

SWAPS & NOTES

Butternut Squash: Make sure the squash is peeled and seeded thoroughly.

You can also use pre-cut butternut squash from the grocery store for a time-saver.

Other winter squashes like acorn or delicata could work, but butternut is ideal for its sweetness and texture.

Apples: Gala apples are excellent for their sweetness and ability to hold their shape during baking.

TIPS FOR SUCCESS

Even Cubes: Cut the butternut squash and apples into relatively uniform cubes to ensure they cook evenly.

Don't Overcrowd: Use a baking dish that allows the squash and apples to spread out a bit.

If they're too crowded, they'll steam rather than roast and caramelize slightly.

Covering is Key: The initial covered baking helps to tenderize the harder squash and apples without drying them out.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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