

SQUASH-APPLE BAKE

- 1 medium butternut or butternut squash, peeled and cut into $\frac{3}{4}$ inch slices
- 2 medium apples, peeled and cut into wedges
- $\frac{1}{2}$ cup brown sugar, packed
- 1 tablespoon flour
- $\frac{1}{4}$ cup butter, melted
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground mace

Preheat oven to 350° F. Arrange squash in medium greased baking dish. Top with apple wedges. Combine remaining ingredients; spoon over apples. Bake uncovered, 50-60 minutes or until tender. Yield: 4-6 servings.