

SIDE DISH

Butternut Squash Casserole

28 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
75 min	15 min	60 min	15	\$0.73	355 kcal



Discover the delightful flavors of our Butternut Squash Casserole, a perfect blend of sweetness and comfort that will elevate any meal. This dish is not only a feast for the eyes with its vibrant orange hue but also a warm embrace for your taste buds. Ideal for gatherings or family dinners, it serve...

Ingredients

- ☐ 1 cup brown sugar

☐ 3 eggs

☐ ½ cup margarine, melted

☐ 1 pinch salt

☐ 16 ounce 1/2 package vanilla wafers, crushed
- ☐ 1 butternut squash

☐ 2 tablespoons all-purpose flour

☐ 1½ cups milk

☐ 1 teaspoon vanilla extract

☐ 1 cup white sugar

EQUIPMENT Bowl, Oven, Pot, Casserole dish, Microwave

Method

- 1 Preheat oven to 425 degrees F (220 degrees C).
- 2 Put butternut squash in the microwave and cook on high, until soft, 2 to 3 minutes.
- 3 Cut in half, scoop out seeds and cube. Bring a large pot of water to a boil.
- 4 Add squash and cook until tender, about 15 minutes.
- 5 Drain and mash.
- 6 In a 9x13 inch casserole dish combine 3 cups mashed butternut squash, white sugar, milk, vanilla extract, salt, flour, eggs and 1/4 cup melted margarine.
- 7 Bake in preheated oven for 45 minutes, or until set.
- 8 In a medium bowl combine crushed vanilla wafers, 1/2 cup melted margarine and brown sugar. Crumble over top of cooked casserole and return to oven to brown.

Nutrition per serving

355	4 g	13 g	58 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3.7 g · 23% of daily needs
Fibre			1.5 g · 6% of daily needs
Sugar			39.4 g · 44% of daily needs
Sodium			224 mg · 10% of daily needs
Cholesterol			36 mg · 12% of daily needs
Vitamin C			10.5 mg · 13% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/butternut-squash-casserole-146061