

INGREDIENTS

one 3-lb butternut squash, halved lengthwise, seeds and strings removed	1 tsp freshly grated lemon peel
3 large Golden Delicious apples (1 1/2 lb), halved and cored	1 tsp
2 tbsp sweetened dried cranberries	1/2 tsp freshly ground pepper
1/2 stick (1/4 cup) butter, cut in small pieces	

SUGGESTED COOKWARE

standard baking sheet, small bowl, bowl, potato masher or mixer, serving dish

DIRECTIONS

- 1 Preheat oven to 400°F.
- 2 Coat a standard baking sheet with cooking spray and put squash and apples on it, cut side down. Bake 40 minutes or until squash is fork-tender and apples are very soft. Let stand until cool enough to handle.
- 3 Meanwhile, put cranberries in a small bowl, add 1 cup boiling water and let soak while squash and apples bake.
- 4 Scoop squash and apple pulp into a bowl. Add butter, lemon peel, salt and pepper and mash with a potato masher or beat with a mixer. Drain cranberries and fold in.
- 5 Spoon into a serving dish and, if needed, reheat in microwave.