

# Low-Point Butternut Squash with Crumb Topping

Ingredients:

- 2 eggs
- 2 cups cooked butternut squash, mashed
- 1 cup Splenda granulated sugar substitute
- 1 tsp. baking powder
- 1 tsp. vanilla
- 1/4 tsp. salt
- 1/4 cup softened Land O Lakes light butter with canola oil

Preheat oven to 400 degrees. Peel, seed, and chop butternut squash. Boil squash in a large sauce pan over medium-high heat until fork can be easily inserted and then mash the squash. Beat eggs until smooth and lemon colored. Add the rest of the ingredients and mix well (mixture will be a little runny). Pour mixture in a buttered 8-inch by 8-inch baking dish and bake until set (about 20 to 25 minutes). Remove from oven and cover with crumb topping.

## **Crumb Topping:**

- 3 Tbs softened Land O Lakes light butter with canola oil
  - 1 cup crushed cornflakes
  - 1/4 cup brown sugar
  - A few sprays of "I Can't Believe It's Not Butter" spray
- Mix all ingredients well and cover butternut squash with crumb topping. Spray butter over top of crumb topping, place back in oven for about 7 more minutes, remove and enjoy!

Total servings - 9

Serving size - 1

Points per serving - 2.8

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Live out of your imagination, not your history." - Stephen Covey***