



Squash Kugel

This autumnal recipe will keep your Thanksgiving looking festive and tasting delicious! You can make it as a standard kugel or as individual "cupcakes."

Ingredients:

1/4 c soy milk
2 10-ounce packages of squash
3 eggs, beaten
3/4 c sugar
1 c flour
Sprinkling of cinnamon

Directions:

1. Mix all ingredients together. Pour into a 9x13 pan.
2. Sprinkle with cinnamon.
3. Bake at 350 for about 35 minutes.

* You can also make them into squash cupcakes! Bake at 350 for 25-30 minutes.

Serves 8.