

Banana Split Butternut Squash

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Ingredients:

- 4 cups cooked butternut squash, mashed
- 1 20-ounce can crushed pineapple (in its own juice), undrained
- 2 ripe bananas, mashed
- 2 10-ounce bottles of red maraschino cherries
- 1 14-ounce can sweetened condensed milk
- 2 eggs, well beaten
- toasted coconut marshmallows

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Directions:

- Mix squash and pineapple; mash bananas and immediately combine with squash mixture so acid from pineapple prevents bananas from discoloring. Drain, rinse and halve the cherries. Add cherry halves, milk and eggs to mixture, combine and spoon into baking dish (9 X 13 inches) that has been sprayed with cooking oil. Bake at 350 F for 45 minutes; remove from oven and top generously with marshmallows. Return to oven and bake 15 minutes longer or until marshmallows have "puffed" and cover the top.

Makes 12 servings.

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