

## **Squash Crisp**

(Barb's favorite fall pot luck dish)

Bake any kind of squash or pumpkin, or a combination of different varieties. To bake: Cut in half, scoop out seeds, place on baking sheet cut side down, add an inch or so of water and bake at 350 until easily pierced with a fork. Scoop out and mash. Put squash into a buttered baking dish. (Size of baking dish depends on how much squash you baked.)

Crisp topping: (amount for 9x9 pan)

Blend together: 1 stick of butter

1 cup brown sugar

1 cup flour

Put topping onto squash, spread evenly and bake at 350 about 20-30 minutes, until topping begins to bubble at sides.