

I'm Muffin It!

Makes: 50 servings

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Ingredients	Weight	Measure
Butternut squash	3 pounds	4 cups
Whole wheat flour		5 cups
Skim milk		24 ounces
baking powder		2 1/2 Tbsp
Baking soda		1 1/2 tsp
Salt		1 tsp
Cinnamon		2 Tbsp
Nutmeg		1 tsp
Margarine		8 ounces
Sugar		1 cup
Brown sugar, packed		1 1/2 cups
Eggs		6 eggs
Vanilla extract		1 Tbsp



Directions

1. Cut whole, fresh butternut squash in half. Steam halves in steamer, flesh side up, for 10-15 minutes until fork tender. Allow to cool. Scrape flesh from shells. Measure cooked squash and set aside.
2. In a large mixing bowl, mix flours and add baking

powder, baking soda, salt, cinnamon & nutmeg.

3. In a separate bowl, blend margarine & sugars. Add eggs. Add vanilla extract. Add milk. Mix until blended.
4. Add wet to dry ingredients. Stir gently and completely.
5. Add butternut squash. Stir gently.
6. Place paper muffin liners in muffin tins. Use #16 (2 ounce) scoop to scoop muffin batter into muffin cups.
7. Bake at 350 degrees F in a convection oven or 400 degrees F in a regular oven for 20 minutes until lightly browned and cooked through.