

# SQUASH PUFF

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MAKES 4 TO 6 SERVINGS

**1 medium butternut squash**

**(about 1½ pounds)**

**3 large eggs, separated**

**1¼ cups whipping cream**

**¼ cup butter or margarine, melted**

**¼ cup maple syrup**

**3 tablespoons cornstarch**

**2 tablespoons brown sugar**

**1 teaspoon salt**

**3 tablespoons slivered almonds**

**CUT** squash in half lengthwise; remove and discard seeds and membranes. Place squash halves, cut side down, in a 13- x 9-inch baking dish. Add water to depth of 1 inch.

**BAKE**, covered, at 375° for 30 to 40 minutes. Let cool; scoop out pulp, and mash.

**BEAT** pulp, egg yolks, whipping cream, and next 5 ingredients at medium speed with an electric mixer until blended. Set mixture aside.

**BEAT** egg whites at high speed until stiff peaks form; gently fold into squash mixture. Spoon into a lightly greased 2-quart soufflé dish. Sprinkle with almonds.

**BAKE** at 350° for 55 minutes or until puffed and golden. Serve immediately. Prep: 45 min; Bake: 1 hr., 35 min.

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