


WHAT'S COOKING WORDS AND PHOTOGRAPHY BY SALLY ROECKELL

Butternut for the *Better*





BUTTERNUT SQUASH might be one of the most versatile vegetables. It is wonderful roasted in salads, soups, and stews. It makes a fantastic filling for ravioli and gnocchi. As the holidays approach, I like to use butternut squash in my baking. It adds a deep, rich flavor and a moist texture.

This recipe for Butternut Squash Brown Butter Bundt Cake is less sweet than traditional cakes and is packed with flavor. Brown butter is always a game changer. If a recipe has brown butter in the ingredients, it's most likely going to be amazing. This cake is no exception. The scent of spices and nutty brown butter will fill your kitchen with holiday anticipation. I top this cake with my bourbon caramel sauce because, well, it's bourbon caramel sauce! 



Butternut Squash Brown Butter Cake and Bourbon Caramel Sauce

INGREDIENTS:

- One butternut squash
- 1/2 cup unsalted butter plus more for greasing the pan
- 1 1/4 cup all-purpose flour
- 2/3 cup almond flour
- 1/2 cup granulated sugar
- 1/2 cup light brown sugar
- 3/4 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground nutmeg
- 3 room temperature eggs, lightly beaten
- 2 teaspoons finely grated orange zest
- 2 teaspoons freshly squeezed orange juice
- Powdered sugar for dusting



METHOD

- Preheat the oven to 400° and place the squash cut-side down on a baking sheet and bake for 45 minutes or until the flesh is tender all the way through. Check by inserting the tip of a knife into the thickest part of the squash. Let the squash cool at room temperature until it can be handled.
- Scoop the squash flesh into the blender or food processor and purée until smooth. Measure out 1 + 1/2 cup squash. Reserve the rest for another use.
- Reduce the oven temperature to 350°F.
- Melt the butter in a small sauce pan over medium high heat. Continue cooking the butter until the milk solids start to turn brown and smell nutty. Pour the brown butter into a bowl and set aside to cool.
- Brush the bottom and sides of a 6-cup Bundt pan with the extra butter. In a large bowl, whisk together the flour, almond flour, granulated sugar and light brown sugar, salt, baking soda, cinnamon, ginger, and nutmeg.
- Mix in the squash purée, cooled brown butter, eggs, orange zest, and orange juice until smooth.
- Spoon the batter into the prepared Bundt pan. Bake for 40 to 45 minutes or until golden brown and a toothpick inserted in the center of the cake comes out clean.
- Cool the cake in the pan for 10 minutes, then invert the cake into a cooling rack and remove the pan.
- Let the cake cool for another 10 minutes, then dust the top with powdered sugar and serve. Option: Serve the cake with a drizzle of Bourbon Caramel Sauce; see recipe below.

Bourbon Caramel Sauce

INGREDIENTS:

- 1/2 cup of good bourbon
- 6 ounces of cold unsalted butter cut into pieces
- 3/4 cup of light brown sugar

METHOD

- In a medium sized pot on high heat add in the bourbon, bring to a boil, and cook about 5 minutes.
- Next, reduce heat then whisk in the butter until melted. Add in the brown sugar and whisk until combined and smooth.
- Let cool slightly, serve.

Pro Tip:

I like to have a supply of purée on hand for pies, cakes, soups, and stews. Freeze the leftover squash and thaw it out in the refrigerator when needed.

This cake can be made in smaller loaf pans to give as gifts. Top the mini loaves with cinnamon sugar or gift a jar of Bourbon Carmel Sauce.

Are you living gluten free? The flour in this recipe can easily be replaced with a gluten free flour alternative. You will not miss the gluten.



PHOTO: LINDA M. BARRETT PHOTOGRAPHY

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