

SQUASH MUFFINS

2 cups of cooked fresh summer squash, mashed and drained

2 eggs

2 sticks of butter or margarine, melted

1 cup of sugar

3 cups of self-rising flour

1 teaspoon of salt



*Drain your mashed squash of excess liquid (veggie stock 😊)

*Mix drained squash, eggs and butter; stir well

*Add flour, sugar and salt

*Spoon into greased muffin pans

*Bake at 400 until golden brown, about 20 minutes

Yields 18 muffins