

## Butternut Squash Brown Butter Bundt Cake

*This recipe was provided by Sally Roeckell of Table and Dish and was originally published at 365Barrington.com.*

### 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
- three eggs, lightly beaten at room temperature
- 2 teaspoons finely grated orange zest
- 2 teaspoons freshly squeezed orange juice
- powdered sugar for dusting



### Instructions

1. Preheat the oven to 400°F. 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 for doneness 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.
2. Scoop the squash flesh into the blender or food processor and purée until smooth. Measure out 1 1/2 cup of the squash. Reserve the rest for another use. You could make soup with it or freeze it.
3. Reduce the oven temperature to 350°F.
4. Melt the butter in a small saucepan 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.
5. Brush the bottom and sides of a 6-cup Bundt pan with butter. In a large bowl, whisk together the flour, almond flour, granulated sugar, light brown sugar, salt, baking soda, cinnamon, ginger and nutmeg.
6. Mix in the squash purée, cooled brown butter, eggs, orange zest and orange juice until smooth.
7. Spoon the batter into the prepared Bundt pan. Bake for 40 to 45 minutes or until golden brown. To check for doneness, insert a toothpick in the center of the cake. If it comes out clean, the cake is done.
8. Cool the cake in the pan for 10 minutes, then invert the cake onto a cooling rack and remove the pan.
9. Let the cake cool for another 10 minutes, then dust the top with powdered sugar and serve.
10. *Optional:* Serve the cake with a drizzle of Bourbon Caramel Sauce (see recipe below.)

## Bourbon Caramel Sauce

*This recipe was provided by Sally Roeckell of Table and Dish and was originally published at 365Barrington.com*

### Ingredients

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

### Instructions

1. In a medium-sized pot on high heat add in the bourbon, bring to a boil and cook for about 5 minutes.
2. Next, reduce heat then whisk in the butter until melted. Add in the brown sugar and whisk until combined.
3. Let cool slightly and serve with Butternut Squash Brown Butter Bundt Cake.

