

Maple Butternut Squash Dessert Crepes

Ingredients

- 1 butternut squash (1.5-2 lbs)
- 1/3 cup maple syrup
- 2 tsp. vanilla extract
- Pinch of salt
- 1 cup walnut pieces
- 1 batch of [Vegan Crepes](#)
- (Optional) 1 batch of [Vegan Whipped Cream](#), with ¼ tsp. cinnamon added

Note: This recipe creates more of the maple butternut spread than will be needed for 12 crepes. It stores well in the refrigerator, and can be used on crepes at a later date, or spread on toast, swirled into lattes, or just eat it straight!

Steps

1. Preheat the oven to 400 F (200 C). Cut the squash in half and scoop out the seeds. Set the squash in a glass baking dish, and pour half an inch of water into the dish as well. Bake for 45 minutes, or until the squash is fully cooked and easily pierced with a fork.
2. Remove the squash from the skin and place in a blender, along with the maple syrup, vanilla, and salt. Blend until totally smooth, then transfer the puree to a large uncovered saucepan. Heat to a gentle simmer and stir occasionally, and allow to cook down for 25-30 minutes, until it is thicker and silky.
3. Optionally, make the [vegan whipped cream](#), and add ¼ tsp. cinnamon to the mixture. Next [make the crepes](#), according to the recipe.
4. Assemble the crepes by spreading about 1 tbsp. of the maple butternut mixture on half the crepe, fold it in half, and again in quarters. Top with vegan whipped cream (if using) and a generous tablespoon of walnut pieces.

