

Butternut Squash Soup

(Deluxe Cooking Blender)

Ingredients for Soup:

- 2½ cups (625 mL) water
- 2 tbsp (30 mL) brown sugar
- 1 tsp (5 mL) salt
- ¼ tsp (1 mL) ground cinnamon
- ¼ tsp (1 mL) ground ginger
- 3 cups (750 mL) butternut squash, peeled and cut into chunks
- 2 medium carrots, peeled and cut into chunks (about 1 cup/250 mL)
- ½ medium onion, peeled and cut into chunks (about ½ cup/125 mL)
- 2 garlic cloves, peeled
- ¼ cup (60 mL) dried apple, diced

Add-In

- ½ cup (125 mL) heavy cream

Granola

- 1 tbsp (15 mL) canola oil
- ½ cup (125 mL) rolled oats
- ½ tsp (2 mL) ground ginger
- ¼ tsp (1 mL) ground cinnamon
- 1 tbsp (15 mL) honey
- 1 tbsp (15 mL) brown sugar
- ¼ cup (60 mL) pumpkin seeds (pepitas)
- ¼ cup (60 mL) dried apple, diced

Directions

1. Add the soup ingredients, in the order listed, to the Deluxe Cooking Blender. Replace and lock the lid. Turn the wheel to select the SOUP setting; press the wheel to start.
2. When the timer is up, press CANCEL. Remove the vented lid cap and carefully add the cream. Replace the cap and hold the PULSE button for 5 seconds, or until the cream is combined.*
3. Meanwhile, for the granola, heat the oil the 10" (25-cm) Nonstick Fry Pan for 3–5 minutes over medium heat. Add the oats, ginger, and cinnamon and cook, stirring occasionally, for 4–6 minutes, or until the oats are golden brown and the spices are fragrant. Remove the oats from the pan.
4. Add the honey and brown sugar to the pan and cook for 1 minute, or until the mixture is bubbly. Add the oats and remaining granola ingredients to the pan and stir to coat. Remove the granola from the pan to cool slightly.
5. To serve, pour the soup into bowls and top with the granola.