Winter Spice Casserole

**Ingredients**

- 2 1/2 cups peeled and sliced winter squash
- 1 1/2 cups sliced apples
- 1/2 tsp nutmeg
- 1 tsp cinnamon
- 1 1/2 tbsp melted butter

**Directions**

1. Preheat oven to 350°F.
2. Lightly grease an 8x8 baking pan.
3. Layer the slices of squash and apples, sprinkling each layer with some of the spices.
4. Drizzle melted butter on top of the casserole.
5. Bake uncovered at 350°F for 45-60 minutes, until squash and apple are tender.

**Servings:** 4  
**Total Time:** 60 minutes