Squash Soup

Ingredients:

- 1. Butternut squash, 2 pounds, chopped
- 2. Red onion, 1, chopped
- 3. Carrots, 2, chopped
- 4. Vegetable stock, 40 ounces
- 5. Vegan or dairy butter, 2 tbsp, melted
- 6. Vegan or dairy cream, ½ cup
- 7. Salt, pepper, cinnamon, and nutmeg to taste

Directions:

- 1. Combine squash, onion, carrots, and stock in large pot. Bring to a boil, then reduce heat and simmer for 20 minutes.
- 2. Puree the mixture with a handheld blender.
- 3. Add melted butter and cream to mixture. Stir thoroughly.
- 4. Stir in salt, pepper, cinnamon, and nutmeg.