

# Turnip Puff



## INGREDIENTS:

- 6 cups cubed turnips
- 2 tablespoons butter
- 2 eggs, beaten
- 3 tablespoons flour
- 1 tablespoon brown sugar, packed
- 1 teaspoon baking powder
- salt and pepper
- 1 pinch nutmeg
- ½ cup fine breadcrumbs
- 2 tablespoons butter, melted

## INSTRUCTIONS:

- 1 Cook cubed turnips in a pot of water until tender. Drain and mash.
- 2 Add butter and eggs and beat well.
- 3 Combine flour, sugar, baking powder, seasoning and nutmeg.
- 4 Stir into turnip mixture.
- 5 Pour into a buttered casserole dish.
- 6 Mix breadcrumbs and butter and sprinkle on top.
- 7 Bake at 375 for 25 minutes or until light brown on top.

**Taste!**  
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