

Panera Bread's Autumn Squash Soup

1 extra large butternut squash
2 to 3 tablespoons extra virgin coconut oil
Salt and pepper, to taste
1 (15-ounce) can Libby's Pumpkin
2 cups peeled, cored, finely chopped apples
1 1/2 cups apple juice
1 1/2 cups vegetable broth
1 1/2 cups half-and-half
1 1/2 tablespoon honey
1/2 teaspoon cinnamon
1 1/2 teaspoon kosher salt
1/4 teaspoon black pepper
Roasted pumpkin seeds for garnish

Preheat oven to 450°F.

Peel squash. Remove seeds and cut in chunks.

Place in baking dish or on cookie sheet and drizzle with oil. Sprinkle generously with salt and pepper. Bake at 450°F for 25 to 30 minutes or until fork tender.

Mash squash with a potato masher and place in a large stock pot. Add pumpkin, chopped apples, apple juice, half-and-half and vegetable broth. Puree ingredients with an immersion blender until well mixed. Add honey, cinnamon, salt and pepper and heat through about 10 to 15 minutes at a low simmer.

To serve, garnish bowls of soup with roasted pumpkin seeds.