

# CopyCat Panera Bread Autumn Squash Soup

## Ingredients

1 Butternut Squash  
1 small Onion  
2 tbsp Olive Oil  
15 oz Pumpkin Puree  
2 cup Vegetable Broth  
1½ cup Apple Cider  
1½ cup Milk ( 2%)  
2 tbsp Honey  
½ tsp Curry Powder  
½ tsp Cinnamon  
2 tsp Salt  
½ tsp Black Pepper  
Pumpkin Seeds

## Directions

Preheat oven to 450 – cut the squash into small pieces – remove skin and seeds – dice the onion.

On a pan place the squash and onion – drizzle olive oil and season with salt and pepper.

Cook for 20 minutes.

Place into a blender or food processor – process.

In a large pan – mix the puree, pumpkin, vegetable broth, apple cider, and milk together.

Bring to a boil – add honey and the rest of the spices.

Cook for 10 minutes on lower heat.

Garnish with pumpkin seeds and enjoy.