Butternut Squash and Apple Bake

2 pounds butternut squash, peeled and cut into ½ inch slices

2 baking apples, peeled and cut into ½ inch slices

½ cup brown sugar

1/4 cup butter or margarine, melted

1 tablespoon flour

½ teaspoon cinnamon

Preheat oven to 350 degrees F. In a 12- by 7 ½-inch baking dish, layer squash slices.

Layer apple slices on top of the squash. Mix brown sugar, butter, flour and cinnamon. Sprinkle over top of squash and apples. Cover and bake 50 minutes or until tender.