

## Acorn Squash

1 ea.....Acorn Squash  
4 Tbs.....Butter  
½ c.....Brown Sugar  
½ c.....Chopped Walnuts  
½ tsp.....Pumpkin Pie  
Spice

1. Cut the squash in half and cut off just enough of the ends so that they will sit like a bowl.
2. Remove the seeds and place in a baking pan.
3. Add half of the remaining ingredients to each of the halves of acorn squash.
4. Bake for about 30 minutes at 325°F until golden brown.
5. Serve hot.



I was never a big fan of most squashes but making it this way it is hard to pass up. If you get in a crunch for time you can always cook the squash in the microwave but you won't get the caramelization that adds to the flavor.

Try adding some marshmallows to the mixture to make the squash a little more decadent. For a lighter more healthy version that is lactose free you can use olive oil in place of the butter. Pecans can be used in place of the walnuts if you prefer and maple syrup can be used in place of the brown sugar.

Be creative, have fun and enjoy!