

Acorn Squash

Sweet and buttery squash - this is quick and easy and my family loves it.

Prep Time: 5 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 5 Minutes

Yields: 2 servings

INGREDIENTS:

1 medium acorn squash, halved and seeded

1 tablespoon butter

2 tablespoons brown sugar

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Turn acorn squash upside down onto a cookie sheet. Bake in a 350 degrees F (175 degrees C) oven until it begins to soften, approximately 30 to 45 minutes.
3. Remove squash from the oven and turn onto a plate so that the flesh is facing upwards. Place butter and brown sugar into the squash, and place remaining squash over the other piece. Place squash in a baking dish (so the squash wont slide around too much) while baking.
4. Place squash in the 350 degrees F (175 degrees C) oven and bake another 30 minutes.