

Baked Acorn Squash

Prep Time: 10 min

Bake Time: 1 hr

Servings: 8 (1 wedge/person)

1 large acorn squash, halved lengthwise & seeded

salt & pepper to taste

2 tbsp butter

2+ tbsp. brown sugar

$\frac{1}{4}$ tsp ground cinnamon

- Preheat oven to 350 C (convection)
- Place squash halves in a shallow baking pan, cut side down
- Bake in preheated oven for 30 min, or until tender
- Turn cut side up
 - Season with salt & pepper
 - Dot with butter
 - Sprinkle with brown sugar and cinnamon
- Bake for 20 min more

- Cut each half in 4 wedges & serve