

## Baked Acorn Squash

### Ingredients:

6 acorn squash - sliced (from stem end to point) and seeded  
Butter  
Sugar  
Cinnamon  
Nutmeg  
Salt

### Directions:

Preheat your oven to 400°F  
Take a sharp paring knife and score the insides of the acorn squash halves in a cross-hatch pattern, about a half-inch deep cuts.



Put 1 - 2 tbsp of butter and 1½ tsp of sugar in each squash.  
Season with cinnamon, nutmeg and salt.

Pour ¼" of water over the bottom of the pan so that the squash doesn't burn or get dried out in the oven. Place the squash halves cut side up.

Bake for about an hour to an hour 15 minutes, until the tops of the squash halves are nicely browned, and the squash flesh is very soft and cooked through.

It's hard to overcook squash; it just gets better with more caramelization.  
But don't undercook it.

When done, remove them from the oven and let them cool for a bit before serving.