

BAKED ACORN SQUASH BOWL

DIRECTIONS

Preheat oven 350F

For *each* Acorn Squash:

Remove about 1 inch from the top of each Acorn Squash and scoop out the seeds- discard seeds and top.

Bring the following ingredients to a low simmer in a saucepan:

¼ Cup Cream

¼ Cup Chicken Stock or Water

½ teaspoon Salt

1 teaspoon fresh grated Ginger

2 Tablespoons Pumpkin or Apple Butter

Once warm, whisk in until smooth:

1 Tablespoon Cream Cheese

Arrange the Squash in a baking dish cut side up (you may want to remove a small portion of the bottom tip of the Squash to make it stand upright easily) and pour in the Cream mixture. Sprinkle with:

1 Tablespoon Brown Sugar

Bake for about 1 ½ hours or longer, depending on the size of the Squash, until the flesh is easily pierced with a fork.

Serve with a spoon & fork in individual bowls.