

SUGARED SQUASH

Ingredients

- 1-2 Tbs Brown Sugar, Loose & Heaping
- 1-2 Tbs Butter, Melted
- 1 C Squash



Directions

- Slice squash in half
- Remove seeds and guts
- Place upside down on cookie sheet or 9x13
- Add water to prevent burning
- Place in oven at 400°F for 1 hour
- Poke squash with fork, meat should be fork tender
- Remove from oven and allow to cool until able to comfortably handle
- Scoop out meat and add brown sugar and butter
- Mix until combined
- Serve warm