



APPLE & WALNUT STUFFED ACORN SQUASH



Ingredients

- | | |
|---|--|
| 1 acorn squash, halved and seeds scooped out | 3 tablespoons brown sugar |
| 1 tart apple (I used Granny Smith), peeled, cored and chopped | ¼ cup chopped walnuts |
| 1 tablespoon Maple Syrup | 2 teaspoons cinnamon |
| 2 teaspoons fresh lemon juice | 1 teaspoon coarse salt |
| | 2 tablespoons butter, sliced into pats |

Directions

1. Preheat oven to 375 degrees F.
2. Combine chopped apple in a small bowl with lemon juice, maple syrup, walnuts, brown sugar, 1 1/2 tsp cinnamon and salt.
3. Fill the squash halves with the apple mixture and sprinkle with additional cinnamon mixture.
4. Wrap squash with foil ring to keep from falling over
5. Pour ½ cup water in the bottom of the baking dish (to prevent the juices that ooze out from burning and sticking).
6. Bake for 45-50 minutes, until the apples are tender and everything is golden brown. Serve immediately, drizzled with any pan juices.