

## **BAKED BUTTERNUT SQUASH (dessert version)**

1 butternut squash  
2 tbsp. butter  
1/4 c. maple syrup  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg

Preheat oven to 350 degrees. Split squash lengthwise scooping out seeds and fibrous material. Place cut sides down in a baking dish. Fill dish with 1/2 inch water and place in preheated oven. Bake for 20 minutes, 1 tablespoons for each half. Mix spices and sprinkle on squash. Divide equally and pour syrup into each cavity. Return squash to oven and bake 25 minutes longer or until tender. Serves 4.