

Baked Acorn Squash

Ingredients

- 2 medium acorn squash
- Pinch of salt
- 4 tablespoons butter
- 4 tablespoons honey
- 1 teaspoon cinnamon

Directions:

- Slice the squash in half and remove the seeds and stringy pith
- Place in a baking dish with the scooped cavities facing up
- Put about ½ inch of water in the bottom of the baking dish
- Divide the remaining ingredients between the four cavities
- Cover the baking dish
- Bake at 350 F for 45 – 55 minutes, until the squash is fork tender