



Mary Lou's Baked Butternut Squash with Apples

A hearty dish for a fall day!

1 butternut squash, cut in half lengthwise with seeds removed
1 apple, peeled and chopped into small pieces
Cinnamon
Cloves (optional)
Maple syrup
Brandy and brown sugar (optional)
Margarine for greasing baking dish

1. Preheat oven to 350°. Poke squash skin with a fork and microwave face down on a plate for 10 minutes. Remove squash when soft; peel and mash.
2. Cover chopped apple with cinnamon (and cloves, if desired). Drizzle with maple syrup or brandy and brown sugar. Mix with mashed squash.
3. Grease a baking dish with margarine, and add the squash and apple mixture. Bake for 30 minutes.