ACORN SQUASH STUFFED WITH APPLES, NUTS & CRANBERRIES

By: Simply Creative Chef Rob Scott

Ingredients: Serves 2

1 acorn squash
1 apple, peeled and chopped
1/2 cup dried cranberries
1/3 cup walnuts, chopped
1 tablespoon cinnamon (or to taste)
1/4 cup dark brown sugar
2 tablespoons butter, softened
1 tablespoon maple syrup

Directions:

- Preheat oven to 350 degrees F
- Cut squash in half longways
- Remove seeds and pulp
- Pour 1\4 cup water into a baking dish and add squash cut side down
- Place baking dish in the oven and bake for 30 minutes
- In a large mixing bowl, combine apples, cranberries, walnuts, cinnamon, brown sugar, butter and maple syrup
- Remove squash from the oven and let cool
- Turn over the halves and stuff the center of each squash with the apple/cranberry mixture
- Return to oven and bake for an additional 30 minutes or until tender