

Acorn Squash

Serves 4

2 Acorn Squash

¼ cup GFCF Margarine (like Blue Bonnet Light)

¼ cup Brown Sugar

Heat oven to 375. Fill bottom of 9 X 13 cake pan with about ½ inch of water. Cut squash in half and clean out seeds. Place in pan cut side up. Place 1 Tablespoon butter and 1 Tablespoon brown sugar in each squash center. Cover with tinfoil and cook for 75 min to 90 min till squash is soft and separates easily with a fork.

<http://www.lincolntent.com/GFCF-Vegtable.html>