

## Apple Stuffed Winter Squash

- 2 acorn squash
- 1 chopped cooking apples
- 2 Tablespoons chopped celery
- 1 Tablespoons chopped pecans
- 1 Tablespoons brown sugar
- 4 teaspoon of GFCF Margarine



Cut squash in half clean and put cut side down in glass baking dish. Cook at 350 for 45 min. Cut up apples and celery while squash cooks. Mix together. If have non nut eaters save out some for them and add pecans to the rest. When squash is ready turn right side up. Put about a teaspoon of margarine in the bottom and fill. Sprinkle with brown sugar. Cook uncovered for 25 to 35 minutes more.

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