



Roasted Acorn Squash with Vanilla and Brown Sugar

Serves 2-4

- 1 Acorn Squash
- 2 T unsalted Butter, melted
- 1 T Brown Sugar
- 1 1/2 t **Spice Islands** Pure Vanilla Extract
- 1/2 t **Spice Islands** Sea Salt

Preheat oven to Roast 400°

1. Slice acorn squash in half and scrape seeds out with a spoon (for very large acorn squash, cut again into 1/4's). Score inside of squash every 3/4" inch. *-optional- For quicker baking and different serving options, slice squash into 3/4" slices instead of scoring (reduce baking times by 10-15 minutes.)*
2. Combine melted butter, brown sugar, vanilla extract, and sea salt in a bowl. Place squash cut side up on a baking sheet pan. Pour melted butter mix over squash completely coating it. Turn squash over and lightly coat outer squash.
3. Place squash cut side down on the baking sheet pan. Roast for 35-45 minutes or until soft and gently browned.