

# Tim Farmer's Country Kitchen

## SQUASH VEGETABLE DESSERT

*2 squash, cut in half, seeds removed*

*Apple juice*

*Dab of butter (per squash)*

*1 tablespoon brown sugar (per squash)*

*Dash nutmeg*

*¾ tablespoons maple syrup (per squash)*



Cut squash in half and remove seeds.

Place in oven-proof dish. Add apple juice to bottom of pan. Add rest of ingredients to each squash. Bake for 45 minutes-1 hour at 350 degrees.

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