Butternut Squash with Maple Butter



This is a simple way to enjoy and enhance the squash's inherent sweetness.

1 hour 5 mins5 mins

TOTAL TIMEPREP

INGREDIENTS

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* 1 medium (unpeeled) butternut squash
* 1 tablespoon butter
* 2 teaspoons pure maple syrup
* coarse salt and ground pepper

DIRECTIONS

1. 1. Preheat oven to 425 degrees. Halve butternut squash lengthwise; scoop out seeds. Place cut sides up in a roasting pan (to help it sit level, slice a thin strip from skin sides). Fill each cavity with butter and pure maple syrup; season with coarse salt and ground pepper. Roast until fork-tender, 45 minutes to 1 hour.
2. 2. Halve squash again lengthwise; spoon butter mixture from pan over tops (skins are edible).