

# Pontious Farm

**Delicious, quick, easy...**

## Pontious Squash Bake

<i>1 pound</i>	<i>Acorn squash pared, seeded, and cut into 1" pieces</i>	<ol style="list-style-type: none"> <li>1. Grease a 9x12" pan.</li> <li>2. Spread squash, sweet potatoes, and apples in pan.</li> <li>3. Combine butter, brown sugar, lemon juice, cinnamon, and nutmeg; drizzle over squash/sweet potato/apple mixture.</li> <li>4. Cover and bake at at 350° for 45 minutes</li> </ol> <p style="text-align: right;"><b>Serves 8</b></p>
<i>1 pound</i>	<i>Butternut squash-pared, seeded, and cut into 1"pieces</i>	
<i>1 pound</i>	<i>Sweet potatoes-peeled and cut into 1" pieces</i>	
<i>1-1/2 cups</i>	<i>Apples-peeled and sliced</i>	
<i>¼ cup</i>	<i>Butter or margarine</i>	
<i>4 tbs</i>	<i>Brown sugar</i>	
<i>2 tsp</i>	<i>Lemon juice</i>	
<i>1 tsp</i>	<i>Cinnamon</i>	
<i>¼ tsp</i>	<i>Nutmeg</i>	

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