

Jacquie Harris Brazilian Squash Dessert Recipe

1 Brazilian squash (ingredients are for a two pound squash - use more ingredients for larger squashes)

1 firm apple chopped into small pieces

1 teaspoon cinnamon

1 tablespoon raisins

1 tablespoon walnuts

1 tablespoon dried cranberries

2 tablespoon brown sugar

1 tablespoon butter

Scoop the seeds out of the squash and make a series of shallow cuts to allow flavor to mix into the pulp.

Put pieces of the butter on the squash pulp

In a bowl, mix the apple, cinnamon, raisins, walnuts, dried cranberry and the brown sugar and place the mixture in the scooped out squash.

Place the squash on a baking pan, scooped side up and bake at 375 for 1 hour or until it is easily pierced with a fork..

Serve warm or cold.