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Posted on 8 October 2012  
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## Thanksgiving Acorn Squash



## Ingredients

2 large acorn squashes  
2 tbsp olive oil  
2 tbsp amaretto  
8 tbsp butter  
8 tbsp brown sugar  
8 sage leaves  
227g crushed almond biscotti  
Salt and pepper to taste

## Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Halve the squash and remove the seeds.
- 3 Then sprinkle the exposed mid-section of the squash with olive oil, salt and pepper.
- 4 Cream the butter and sugar together with the amaretto.
- 5 Brush this mixture onto the exposed layer of the squash.
- 6 Place two sage leaves onto each half and sprinkle with the crushed biscotti.
- 7 Bake for 35 minutes - brushing any remaining creamed butter onto the squash every 12-15 minutes.

## Cooks Note

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