



## Cinnamon Baked Pumpkin

### Ingredients:

3 lbs pie pumpkin peeled, seeded

¼ Cup packed brown sugar

1 teaspoon ground cinnamon

½ teaspoon salt

2 Tablespoons cooking oil or melted butter

### Instructions:

1. Preheat oven to 325 degrees F.
2. Cut peeled and seeded pumpkin inside 2" chunks.
3. In a small bowl, stir together brown sugar, cinnamon, and salt; set aside. In prepared baking dish toss pumpkin with oil. Sprinkle brown sugar mixture evenly over pumpkin.
4. Bake, covered with foil, for 40 minutes. Uncover and stir pumpkin. Bake, uncovered, about 15 minutes more or until pumpkin is tender.

*Makes 10 (3/4-cup) servings.*

### Tip:

Substitute another kind of winter squash for the pie pumpkin, such as butternut or acorn.