

## ***Candied Squash***

12 cups Candy Roaster Squash cut into 1" cubes  
½ cup (1 stick) butter  
½ cup brown sugar  
½ cup sugar  
1/3 cup orange juice  
1 tsp salt  
1 tsp ground cinnamon  
¼ tsp ground ginger  
1/8 tsp black pepper  
½ cup toasted oats  
¼ cup toasted chopped pecans, optional

### Directions:

1. Toast the oats in the oven for a few minutes.
2. Preheat oven to 350F. Peel, seed, and cut the candy roaster squash into 1 inch cubes. Place 12 cups of cubed squash into a baking dish that has been lightly greased with cooking spray.
3. In a small saucepan, combine butter, brown sugar, sugar, orange juice, and spices. Melt over low heat until combined. Pour sauce over squash in the casserole dish and gently stir to evenly coat.
4. Bake uncovered for 45 minutes to an hour, or until reaches your preferred tenderness. About 2 minutes before removing the dish from the oven, sprinkle with oats. Allow the dish to sit for 5 minutes before serving.

Serves 8

Nutrient Analysis, per serving: 324 calories, 49.9g. carbohydrate, 2.3g. protein, 15g. fat, 14.1mg. sodium