

From Brooke's Kitchen: Roasted Butterkin Squash with Cinnamon Maple Butter



Have you tried Butterkin squash yet? This squash/pumpkin hybrid has a velvety-smooth texture and a naturally sweet flavor. Think of it as a really good butternut squash with a little bit of pumpkin flavor thrown in. It's delicious roasted, and the flesh gets wonderfully creamy and sweet as it cooks.

—Brooke

Prep Time: 10 minutes

Cook Time: 40-60 minutes

Servings: 4

Tools You'll Need

- Baking sheet
- Cutting board
- Good knife
- Small saucepan

Ingredients

- 1 medium Butterkin squash
- 1 tablespoon olive oil
- 1 teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- 2 tablespoons salted butter
- ¼ teaspoon ground cinnamon

- 1 tablespoon maple syrup

Instructions

1. Preheat oven to 375°F.
2. Wash the squash with warm water and scrub off any excess dirt.
3. Cut the squash in half and use a spoon to scoop out and discard the seeds.
4. Cut the squash into large wedges. **No need to peel the skin—it's edible and packed with nutrients!**
5. Place the squash wedges on a baking sheet. Drizzle with olive oil and season with salt and pepper.
6. Toss to make sure all sides of the squash are coated.
7. Roast for 40–60 minutes, or until tender.
8. The squash is ready when a knife can be easily inserted into the flesh.
9. During the last 5–10 minutes of roasting, melt the butter in a small saucepan over low heat.
10. Once the butter is melted, whisk in the cinnamon and maple syrup.
11. Drizzle or brush the cinnamon maple butter over the roasted squash and serve immediately.
12. Enjoy!

Brooke's tip: Before you cut into your Butterkin, use it as a little fall decoration! These "squashkins" are pretty enough to put on the counter or table for a few weeks. Then, when you're ready to cook, give it a good scrub, cut it open and roast it—**no need to peel the skin!**