

Baked Mini Pumpkins



After using your pumpkins for fall decoration, have fun cooking and eating them!

Ingredients:

- 1 mini-pumpkin
- 1 teaspoon brown sugar
- ½ teaspoon butter
- 2 pinches ground cinnamon
- Optional: fill with applesauce

Instructions:

- Preheat oven to 350 degrees F.
- Wash the outside of the pumpkin.
- Cut off the top of the pumpkin making a lid out of the top. Use a knife and cut a circle out around the stem.
- Use a spoon to remove the seeds and stringy fibers.
- Place the butter or margarine and brown sugar inside the pumpkin and sprinkle with ground cinnamon. Optional – fill with applesauce with or without the other ingredients. Fill to the top but leave a little room for the lid.
- Put the pumpkin lid back on loosely.
- Place pumpkin in a baking pan with a little water in the bottom.
- Bake at 350 degrees F for about 1 hour or until tender.
- These can also be baked in the microwave on high for about 10 minutes. Place pumpkin on a microwave-safe plate. Add 5 minutes of cooking time if needed until tender inside.
- Do not eat the skin because it is very tough. The inside will be nice and soft.

