

Slow Cooker Cinnamon Sugar Butternut Squash

Prep time: 20 min

Cook time: 3 hours

Total time: 3 hours 20 mins

Ingredients

- 3-4 pound butternut squash
- ½ cup butter (1 stick)
- ¾ cup packed brown sugar
- 1 tsp. ground cinnamon
- ¼ tsp. ground nutmeg
- 1 pinch ground cloves
- 1 dash salt

Instructions

1. Peel the squash, cut into squares and discard seeds.
2. Place the squash into the slow cooker. Cut the butter in to slices. Place the butter pats all over the cut squash. In a small bowl mix together the brown sugar, cinnamon, nutmeg, cloves and salt. Sprinkle this mixture over the squash and butter.
3. Cover and cook on HIGH for 3 hours without opening the lid during the cooking time.
4. Serve and enjoy.