

Nutmeg Sugar Cookies

Ingredients:

- 1 cup Unsalted Butter
- 2 cups of Sugar
- 2 Eggs
- 1 cup of Sour Milk
- 5 ½ cups of Flour
- 1 tsp of Baking Soda
- 2 tsp of Baking Powder
- 1 ½ tsps of Nutmeg
- ¼ tsp of Salt

Instructions:

1. Let butter and eggs come to room temperature.
2. Beat butter and sugar together until you get a nice light yellow fluffy mixture. Add eggs and mix well.
3. In another bowl combine dry ingredients. Add it to the butter/egg/sugar mixture alternating with the sour milk.
4. Wrap dough in plastic wrap and refrigerate until stiff.
5. Roll cookies out onto a floured surface to about ¼ inch and cut out.
6. Bake at 350 degrees for 10 minutes.

Makes 84 cookie

Roasted Butternut Squash with Cinnamon and Nutmeg

INGREDIENTS:

- 1 Butternut squash, cut in half lengthwise
- 2 Tbsp butter
- Brown Sugar
- Cinnamon
- Nutmeg



Instructions:

- 1.** Preheat oven to 425 degrees
- 2.** Line baking sheet with tin foil
- 3.** Cut the stem off the squash and cut in 1/2 lengthwise.
- 4.** Scoop all the inside seeds and stuff out and throw away
- 5.** Lay the squash on the pan and spread butter on the the top side.
- 6.** Sprinkle on as much brown sugar, cinnamon and nutmeg as you would like.
- 7.** Cover the squash with another piece of tin foil and make sure the edges are folded over tightly.
- 8.** Roast in the oven for about 30 mins
- 9.** Take out, uncover, then roast for an additional 10 minutes, or until the squash is tender when pierced with a fork.

Makes 2 servings