

# Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10 a.m. to 6:30 p.m. Mid-June to Labor Day

## Sweet Dumplings with Apple Stuffing

10 Sweet Dumpling Squash  
5 Med baking apples, peeled & cubed  
½ cup sugar  
½ cup brown sugar  
¾ cup chopped walnuts  
¾ cup dried cranberries  
½ cup melted margarine  
2 Tbsp cinnamon  
1 tsp nutmeg



Untiedt's Vegetable Farm, Inc.

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[www.UntiedtsWeGrowForYou.com](http://www.UntiedtsWeGrowForYou.com)

### Directions:

Preheat oven to 350 degrees. Cut tops off squash, clean out the seeds. Place cut side down in a 9x13" pan filled with 1/4" water and cover with foil. Bake for 30 min.

While the squash is baking, in a large bowl toss together apples, sugars, walnuts, cranberries, margarine, cinnamon and nutmeg. Remove squash from the oven and drain water. Flip the squash cut side up in the pan and stuff with apple mixture. Cover with foil and bake for another 30 min. Serve and Enjoy!

**Special Event or Canning Project?**