Liz’s Baked Winter Squash Soup

2 acorn squash (2 lbs. each)

2 butternut squash (2 lbs. each)

8 Tbsp. butter

8 tsp. dark brown sugar

3 carrots, peeled and halved

1 large onion, sliced

10 C vegetable broth

¾ tsp. ground mace

¾ tsp. ground ginger

Pinch of cayenne pepper

Salt, to taste

Sour cream, for garnish

Shallow roasting pan

Soup pot

Blender or food processor

Preheat oven to 350.

Cut the 4 squash in half lengthwise, scoop out and discard the seeds.

Place skin-side down in a shallow roasting pan.

Place 1 Tbsp. of the butter and 1 tsp. of the brown sugar in the cavity of each squash.

Arrange the carrots and onion slices around the squash.

Place 2 C of the broth in the pan, and cover tightly with foil.

Bake for 2 hours.

Remove from oven, allow to cool slightly.

Scoop out squash pulp and place in a soup pot.

Add the vegetable and cooking liquid.

Add remaining broth, spices, and salt.

Stir well and bring to a boil.

Reduce heat and simmer 10 minutes.

Puree in batches in a blender or food processor.

Serve with a dollop of sour cream on top.