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Squash Egg-in-the-Hole



Remember that childhood breakfast favorite, a piece of toast with an egg cooked into its cutout center? Well, try this stunning grown-up twist that replaces the bread with baked slices of acorn squash. The natural hole where the seeds once were is just waiting to be filled with an egg. This is a simple, company-worthy brunch dish that's as easy to make for a dozen guests as it is to make for just you and your family. Don't worry, the kids will also love the sweet squash paired with the rich egg—not to mention the crisp bacon crumbled over the whole thing. Mornings are looking sunny-side up! *Full recipe and video at CookingLight.com/Wow.* —IDEA BY CHERYL SLOCUM

PHOTOGRAPHY: RANDY MAYOR; FOOD STYLING: BLAKESLEE WRIGHT GILES; PROP STYLING: CLAIRE SPOLLEN