

pumpkin scones



ingredients:

2 cups of self-raising flour
½ teaspoon of salt
2 tablespoons of butter
1 egg
¼ cup caster sugar
½ cup milk
½ cup cold mashed pumpkin
a little extra milk to brush the top of each scone before baking

step one: Pre-heat oven to 200°C.
Grease and flour a baking tray, or use baking paper.

step two: Using an electric beater, beat together the egg and sugar until the sugar has dissolved. Add the milk and pumpkin and mix.

step three: Place the flour, butter and salt in a separate bowl, and rub together using only your fingertips.

step four: Make a well in the centre of the flour and add the egg and pumpkin mixture to the flour. Mix together with a

knife - no dot beat - simply mix only enough until the mixture starts to come together.

step five: Tip mixture out onto a well floured board - or kitchen bench. Working quickly, pat the mixture together. DO NOT knead the mixture - this will knock all the air out and your scones will not be light and fluffy.

step six: Cut as desired and place onto the baking tray. Brush the top of each scone with milk and bake for 15 minutes.

helpful hints:

- If your oven is a cold oven – set the temperature to 220°C.
- Wrap in a clean tea towel when cook to keep warm.
- You can use 1 cup of cold mashed pumpkin and omit the milk.
- Jap (Kent) pumpkin is best.
- Ensure you are using only ripe pumpkin as it provides a smooth creamy texture.
- These scones are fantastic on their own or enjoyed with a warm hearty stew or soup in winter.

Enjoy!