pumpkin scones

Equipment:
measuring cup and spoon, scales, baking tray, bowl, fork, knife, dough cutter

Ingredients:
250 gms pumpkin
300 gms self raising flour
pinch of salt
20g butter, cut into small pieces
1 egg, lightly beaten
milk

Method:
Preheat oven to 200oC.
Roast pumpkin until soft then mash. Cool.
Sift flour with salt and rub in butter and pumpkin puree.
Add egg and a little milk at a time (up to ¼ cup if necessary) to mix into a soft dough.
Turn out onto a floured and greased baking tray.
With floured hands, pat dough into a round 3 cm thick.
Using a dough cutter or a bread n butter knife, mark into 10-12 wedges or squares. Separate slightly.
Brush dough with milk and bake for 15-20 mins until golden brown and firm when tapped. Cool, then serve with butter.