

# 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 200°C.

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.