

pumpkin scones

Equipment:

measuring cup and spoon, sieve, scales, baking tray, bowl, fork, knife, dough cutter, steamer

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.

Steam pumpkin until soft, then dry off briefly in oven and puree (use a food processor or rub through a sieve).

Sift flour with salt and rub in butter and pumpkin puree. Add egg and a little milk at a time (up to 1/4 cup if necessary) to make a soft dough, then 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. Brush dough with milk and bake for 15-20 mins until golden brown and firm when tapped. Cool, then serve with butter.

*We put a few chopped sage leaves in as well.