**Scratch & Patch News – How to make Pumpkin Scones**

*Ingredients:*

2 cups self-raising flour

1 tablespoon butter

1 tablespoon sugar

1 cup cooked pumpkin

1 egg

*Method:*

1. Wash hands and wipe the bench.
2. Chop the pumpkin into small pieces and boil it until it is soft. Then mash the pumpkin. (You can cook the pumpkin the day before you want to make the scones.)
3. Pre-heat the oven to 180 degrees.
4. Sift flour and sugar into a bowl. Add softened butter and use fingertips to rub into flour and sugar.
5. Crack an egg in a cup and beat with a fork before pouring it into the bowl.
6. Add dollop of pumpkin and mix all together.
7. Spray non-stick spray onto backing paper and spoon pumpkin scone mixture on to the paper.
8. Put the scones into the over and set a timer for 10 minutes.
9. Eat and enjoy!

