
Pumpkin Scones (Vegan, GF, Oil free)

Source Modified from <https://www.sneakyveg.com/vegan-pumpkin-scones/>

From the garden Pumpkin

Makes 12x 6cm scones

<u>Equipment</u>	<u>Ingredients</u>
2 large bowls 2 small bowls 2 large plates Large trays lined with baking paper chopping boards knives – 1 small, 2 large and scissors 6 cm scone cutter tablespoon, teaspoons and measuring cups	<ul style="list-style-type: none"> • 175 g GF SR flour plus extra for dusting • 1 teaspoon ground cinnamon • 50 g water (or olive oil) • 100 g butternut squash or pumpkin purée • 2-3 tablespoon water or (dairy free milk) • 100g sultanas

What to do

- Preheat the oven to 180°C (fan forced)
- Line a baking tray with non-stick baking paper or grease well.
- Sift 175g GF flour and 1 teaspoon ground cinnamon together and mix well.
- Mix water (or olive oil) into the flour mixture until you have the consistency of breadcrumbs.
- Stir through 100g pumpkin purée.
- Add 2-3 tablespoon water (or non-dairy milk), a little at a time, stirring, until you have a rough dough.
- Mix in 100g sultanas.
- Lightly dust a work surface with GF flour and pat or roll out your dough until it has a thickness of 2.5cm.
- Cut into rounds using a pastry cutter and place on your prepared baking tray.
- Bake in the pre-heated oven for 12-15 minutes until well risen and golden brown.
- Serve and ENJOY!