# Pumpkin Scones



**Ingredients**

* 1 cup cooked mashed pumpkin (need approx. 300g raw pumpkin)
* 2 cups self-raising flour
* 2 tbsp sugar
* 2 tbsp cold butter
* 1 egg
* 2 tbsp milk
* Plain flour for dusting

## **Equipment Needed**

* Chopping board
* Damp tea towel or non-slip mat
* Knife
* Baking tray
* Baking paper
* Large mixing bowl
* Small bowl
* Measuring cup
* Measuring spoons
* Round biscuit cutter (6cm)
* Wire cooling rack
* Peeler
* Sifter
* Potato masher

*Recipe credit CWA*

## **Method**

## For the pumpkin:

* Peel the pumpkin using a peeler, or ask an adult to help cut the skin off with a knife.
* Cut pumpkin into 3cm cubes.
* Steam or boil the pumpkin for 15 mins or until it is tender (a fork easily goes through it).
* Drain, then mash the pumpkin with a fork or potato masher. Allow to cool.

## For the scones:

* Preheat oven to 180 deg (fan forced)
* Line a baking tray with baking paper.
* Sift flour into mixing bowl.
* Add the sugar and stir it through the flour.
* Using your fingers, rub the butter into the flour mixture, until it looks like breadcrumbs.
* Crack the egg into a small bowl and beat it lightly with a fork.
* Add the egg, milk, and mashed pumpkin to the flour mixture. Use your hands to combine the ingredients into a dough. *Only mix until just combined – do not knead too much or the scones will be flat and tough.*
* Scatter some flour on your bench top, and dust flour on your hands. Turn the dough out onto the floured bench and gently press it out to a 2-3cm thickness.
* Flour your round biscuit/scone cutter (use a floured glass if you don’t have a cutter) and cut out rounds from the dough. Place on the prepared baking tray so they are just touching each other.
* Gently pat together any excess dough and cut out more rounds until dough is used up
* Bake in the oven for 12-15mins or until golden
* Leave on tray for 5 mins then transfer to a wire rack to cool.
* Split scones in half and eat with butter, or jam and cream!

Don’t forget to clean up at home! ☺