

Pumpkin & Wattleseed Scones

Pumpkin Wattleseed Scones

Recipe by SAKGF with Courtney Roulston

Makes 12

Prep 15 mins (+ cooling time)

Cooking 45 mins

400g pumpkin, seeded, peeled, cut into 1cm pieces

1 tbs olive oil

400g self-raising flour, plus a little extra for dusting

2 tsp ground wattleseed*

30g butter, chopped

Pinch of salt

1 egg, lightly whisked

1/2 cup (125ml) milk, plus a little extra for brushing

Butter, extra, to serve

1. Preheat oven to 200°C.
2. Line 2 baking trays with baking paper. Arrange the pumpkin in a single layer over 1 lined tray. Drizzle with the olive oil. Season. Bake for 25 mins or until tender. Set aside to cool slightly.
3. Transfer to a heatproof bowl and use a potato masher or fork to mash until smooth.
4. Sift the flour and ground wattleseed into a large bowl.
5. Add the butter and salt.

6. Use your fingertips to rub the butter into the flour mixture until the mixture resembles breadcrumbs.

9. Make a well in the centre of the flour mixture. Add the pumpkin, egg and half the milk.

10. Use a knife to gently stir until a soft dough forms, adding the remaining milk if needed (don't overwork or the dough will be tough).

11. Turn the dough out onto a lightly floured work surface. Cut the dough in half with a sharp knife.

12. Roll out each half into a log about 3cm thick. Transfer to the remaining lined tray. Use a knife to mark out the scones along the logs of dough, cutting about a third of the way into the dough (don't cut all the way through). Lightly brush with extra milk.

13. Bake for 15-20 mins or until golden brown. Set aside to cool slightly. Separate the scones and serve with extra butter.

*Ground wattleseed has a nutty flavour. If you can't find wattleseed, combine these ground spices as a substitute: 1 tsp cinnamon, 1/2 tsp nutmeg and 1/2 tsp ground cloves.