
Pumpkin, Cheese and Rosemary Scones

Source Modified from <https://www.notquitenigella.com/2013/04/22/pumpkin-cheese-rosemary-scones>

From the garden Pumpkin rosemary

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 grater tablespoon, teaspoons and measuring cups Food processor Scone cutters	<ul style="list-style-type: none"> • 2 cups SR flour • 1 teaspoon salt • 120g cold butter, cut into cubes • 200g pumpkin puree (cooled completely and drained in a sieve if you're using freshly roasted pumpkin) • 2/3 cup grated cheese • 1 tablespoon honey • Leaves from one sprig of rosemary, finely chopped

What to do

- Preheat oven to 200C
- Line a baking tray with baking paper.
- Weigh butter and cut into small pieces
- Grate and measure out cheese
- Measure out 200g pumpkin puree
- Strip leaves from one sprig of rosemary and chop finely
- In a food processor place SR flour and butter and salt and whizz until mixture resembles breadcrumbs.
- Empty the flour into a large bowl and add pumpkin puree, 1 tblsp honey and chopped rosemary.
- Using your hands, knead to combine. It may take a few minutes and it may feel like it won't come together but it will. It's a soft mix so it's not too hard to work.
- Shape dough into a ball and place on a sheet of baking paper.
- Place on another sheet of baking paper and press down on the dough so that it is about 2cm high.
- Take a 6cm cutter and dip it in some flour and press out circle making sure not to twist the cutter. The cutting motion should be straight up and down to help the scone rise. Twisting the cutter inhibits this.
- Put left-over dough together and cut remaining dough into scones.
- Place the scones on the lined baking tray.
- Bake for 15 minutes.
- Eat while warm and spread with butter (if using). ENJOY