

PUMPKIN SCONES

Adapted from iowagirleats.com

INGREDIENTS

2 cups unbleached all-purpose or white whole wheat flour
7 tablespoons sugar
1 tablespoon baking powder
½ teaspoon salt
½ teaspoon cinnamon
½ teaspoon ground nutmeg
¼ teaspoon ground cloves
¼ teaspoon ground ginger
6 Tablespoons cold butter, cubed
½ cup canned pumpkin puree
3 tablespoons half & half
1 egg

METHOD

Preheat oven to 425°, then line a baking sheet with parchment paper and set aside. In the bowl of a large food processor (or in a large bowl) combine the flour, sugar, baking powder, salt, cinnamon, nutmeg, cloves, and ginger. Pulse or whisk to combine. Add cold butter and pulse until well incorporated and mixture is the texture of cornmeal. Alternatively, use your fingertips or a pastry butter to blend butter in.

In a separate bowl, whisk together pumpkin puree, half & half, and egg. Add to flour mixture and pulse until just combined. Alternatively, stir until the dough comes together in a ball.

Turn the dough out onto a lightly floured surface and gently knead 4 or 5 times to bring the dough together, then flatten into a circle 1 inch thick. Using a pizza cutter, cut the dough in half, then cut each half into thirds. Place the wedges onto the prepared baking sheet and bake for 14-16 minutes, or until just starting to turn golden brown. Remove to a cooling rack.

Serve warm with butter.