

PUMPKIN SCONES

20g butter

Pinch of salt

1 egg

300g mashed pumpkin (cold)

2 cups self-raising flour



Preheat oven to 225°C.

Beat together the butter and salt. Add the egg, then the cold mashed pumpkin.

Stir in the flour with a spatula, being careful to not overwork the dough.

Turn dough onto a floured board. Combine with your hands and flatten the dough until it is 2.5cm thick.

Using a round cookie cutter or a small cup, cut out each scone.

Place scones close together on a greased and floured oven tray.

Bake for 10-20 minutes depending on the size of your scones.

When cooked, they should be brown on top.