

Pumpkin scones

Prep time 10 mins, **Cook time** - 15 mins, **Total time** - 25 mins

Serves: 6

Ingredients

- 2 cups all-purpose flour
- 1½ tablespoons baking powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 2 teaspoons cinnamon
- 2 teaspoons freshly grated nutmeg
- 5 tablespoons unsalted butter, frozen * *see note*
- 1½ teaspoons sugar
- ½ cup buttermilk, plus more for brushing
- ½ cup pumpkin puree
- 2 eggs, room temperature

Instructions

1. Preheat oven to 400 degrees F.
2. Into a mixing bowl, sift the flour, baking powder, baking soda, salt, cinnamon and nutmeg.
3. Grate the butter into the flour and 'cut' the butter into the flour with a butter knife until it represents large crumbles.
4. In a separate bowl, whisk the eggs into the buttermilk.
5. Mix the pumpkin puree into the egg and buttermilk until smooth.
6. Make a well in the center of the flour and add the egg/pumpkin/buttermilk liquid.
7. Mix until the dough with a spoon until the dough comes together, should be moist, but not be sticky. Add a touch more milk if it is too dry and not holding together.
8. Turn the dough onto a lightly floured surface.
9. Shape out to about ¾ inch thick, do not work the dough too much and do not use a rolling pin.
10. Using a non-fluted 2½ inch cookie cutter, cut rounds. Dip the cutter into flour before each cut.
11. Line a baking sheet with parchment paper and place the rounds on the baking sheet, about ½ inch apart.
12. Whisk the remaining egg with 1 teaspoon buttermilk and brush the tops of the scones.
13. Bake for 15 minutes or until well risen and golden.
14. Remove from the oven and allow to cool completely on a wire rack covered with a towel to keep them moist.
15. Serve with the apple whipped cream and your favorite jam.

Notes

** This is to keep the butter as cold as possible so when it hits the hot oven it creates steam and helps the scones rise*