

HARVEST PUMPKIN SCONE

Ingredients:

2 cups **white flour**
¼ + 3 T **white sugar**
1 T **baking powder**
½ t **salt**
½ t **cinnamon**
½ t **nutmeg**
¼ t **cloves**
¼ t **ginger**
6 T **cold butter***
½ C **pumpkin puree**
3T **half & half**
1 whole **egg**

Preparation:

- Mix together the flour, sugar, baking powder, salt, cinnamon, nutmeg, cloves and ginger.
- Shave in the butter and combine to form a “cornmeal” consistency. The butter pieces should not be any larger than small peas when completely incorporated.
- In a separate bowl, whisk together the pumpkin, half & half and egg.
- Fold the wet ingredients into the dry ingredients, and form the dough into a ball.
- Use a scoop to make a ball and place on a sheet pan.
- Bake at 425 degrees for 14 to 16 minutes until golden brown.

Glaze:

2 T **milk**
1 C + 1 T **powdered sugar**

- Mix milk and powdered sugar until smooth.
- Spread over top of each scone and allow to firm.