



PUMPKIN SPICE SCONES



Ingredients

Dry Ingredients

2 ½ cups flour
2 ½ tsp baking powder
½ tsp salt
¼ cup brown sugar
1 tsp ground cinnamon
¼ tsp each of ground ginger,
cardamom, nutmeg, cloves
⅓ cup cold butter, cubed

Wet Ingredients

½ cup pumpkin purée (strain
if using fresh)
¼ cup milk
1 tsp vanilla extract
2 eggs

Optional

½ - 1 cup white chocolate
chips or pieces

Topping

2 tbsp milk
1 tsp white sugar

Cinnamon Glaze

½ cup powdered icing sugar
2 tbsp milk
1 tsp ground cinnamon
½ tsp vanilla extract



Instructions

Servings
10

Prep Time
25 mins

Bake Time
20 mins

Cool Time
45 mins

Total Time
90 mins

1. Preheat the oven to 400 ° F.
2. In a large mixing bowl, combine flour, baking powder, salt, brown sugar, and spices.
3. Add the cubes of cold butter, then knead the mixture until it forms a shaggy dough.
4. In a separate bowl, combine the pumpkin purée, milk, vanilla, and eggs. Mix until smooth.
5. Add the pumpkin mixture to the shaggy dough. Combine thoroughly to form a smooth dough.
6. If desired, add the white chocolate pieces. Knead or fold the dough gently to distribute the chocolate evenly throughout.
7. On a lightly floured surface, roll the dough out in a circular shape, about ¾ inch thick. You may want to lay down some baking parchment on top of the dough while rolling to prevent sticking.
8. Use a sharp knife to cut out 10 triangle-shaped scones.
9. Transfer the scones to lightly oiled or parchment-lined baking sheets. Use a pastry brush to brush them with milk, then sprinkle a little sugar over the scones.
10. Bake the scones at 400 ° F for 15-20 minutes.
11. Once baked, remove the scones from the oven and transfer them to a wire rack to cool.
12. Once the scones have cooled, prepare the glaze. In a small bowl, combine the powdered icing sugar, 2 tbsp milk, 1 tsp cinnamon, and ½ tsp vanilla extract. Mix until smooth.
13. Drizzle the cinnamon glaze over the cooled scones. Place parchment or a cooled baking sheet underneath the wire racks to catch any icing drips.
14. Store the scones in an airtight container in the fridge for 5-7 days or in the freezer for 2-3 months.