

Pumpkin Scones



Ingredients:

- 2 cups all-purpose Flour, spoon & leveled
- 2½ tsp Baking Powder
- 1 tsp ground Cinnamon
- 1½ tsp Pumpkin Pie Spice
- ½ tsp Salt
- ½ cup unsalted Butter, frozen
- ⅓ cup + 2 tbsp Heavy Cream, divided
- 1 large Egg
- ½ cup canned Pumpkin Puree, liquid removed
- ½ cup light Brown Sugar
- 1 tsp pure Vanilla extract
- optional:** coarse Sugar for sprinkling on top before baking

Instructions

- Preheat oven to 400°F.
- Adjust baking rack to the middle-low position.
- Line 1 or 2 large baking sheets with parchment paper or silicone baking mat(s).
- If making mini scones, I use 2 baking sheets. Set aside.

Scones

- Whisk the flour, baking powder, cinnamon, pumpkin pie spice, and salt together in a large bowl.
- Grate the frozen butter (I use a box grater).
- Add the grated butter to the flour mixture and combine it with a pastry cutter, a fork, or your fingers until the mixture comes together in pea-sized crumbs.
- Set aside.
- Whisk ⅓ cup heavy cream, the egg, drained pumpkin, brown sugar, and vanilla extract together in a small bowl.
- Drizzle it over the flour mixture and then mix it all together until everything appears moistened.
- With floured hands, work the dough into a ball as best you can and transfer onto a floured work surface.
- Press into a neat 8" disc and, with a very sharp knife, cut into 8 equal wedges.
- To make smaller scones, press dough into two 5-inch discs and cut each into 8 equal wedges.

Place scones at least 2" apart on the prepared baking sheet(s). Using a pastry brush, brush scones with remaining heavy cream and sprinkle with coarse sugar, if desired. (Gives a nice crunch!)

Bake the larger scones for 20-25 minutes or until lightly browned.

If you made 16 smaller scones, bake for 18-20 minutes or until lightly browned.

Remove from the oven and allow to cool for a few minutes as you prepare the icing.

Maple Glaze

Ingredients:

2 tbsp unsalted Butter

1/3 pure Maple Syrup

1 cup sifted Confectioners' Sugar

Pinch salt, to taste

Instructions:

In a small saucepan over low heat, melt the butter and maple syrup together, whisking occasionally.

Once the butter has melted, remove from heat and whisk in the sifted confectioners' sugar.

Taste and add a pinch of salt if desired.

Drizzle over warm scones.