



## Pumpkin Scones

<b>What to collect</b>	
<b>Ingredients</b>	<b>Equipment</b>
2 ½ cups self raising flour	baking tray
½ teaspoon mixed spice	sifter
30g cold butter, chopped	metric measuring cups
1 cup cold mashed pumpkin	bowl
¼ cup brown sugar	spoon, knife, fork
1 egg, beaten	round cutter
butter to serve	

## What to do

1. Preheat oven to very hot 220C. Line a tray with baking paper.
2. Sift flour & spice together into a large bowl. Add butter. Rub in lightly using fingertips.
3. Make a well in centre of dry ingredients. Add pumpkin, sugar and egg.
4. Using a bread & butter knife, mix quickly to a soft, sticky dough. Do not over-mix.
5. Turn onto a lightly floured surface. Knead lightly.
6. Press or roll out to form a round about 2cm thick. Cut into 16 rounds.
7. Place on a tray close together and bake for 12-15 minutes.
8. Serve with butter.