

INGREDIENTS

- 30g butter chopped
- ½ cup mashed cooked pumpkin
- 1 egg, lightly beaten
- ½ cup milk
- 2 ½ cups Self-Raising flour
- Pinch salt
- Milk for glazing



METHOD

1. Preheat oven 210°C (190°C fan-forced) and line a baking tray with baking paper.
2. Beat butter, and egg yolk together in a small bowl with an electric beater until combined; transfer to a larger bowl and stir in mashed pumpkin.
3. Add sifted self-raising flour, salt and mix until just combined.
4. Place dough onto a floured surface and knead lightly. Roll or pat dough out to approx. 2cm thick.
5. Cut scones out using a 5cm cookie cutter and place onto tray. Brush tops of scones lightly with a little milk.
6. Bake 12-15 minutes or until golden brown.