

PUMPKIN SCONES



30 MINS



4 SERVES



FREEZER FRIENDLY

INGREDIENTS

- 2 cups wholemeal self-raising flour
- 1/2 teaspoon ground nutmeg
- 60g unsalted butter, chilled and cubed
- 1/2 cup reduced fat milk, plus extra for brushing
- 1/2 teaspoon lemon juice
- 2/3 cup mashed, cooked pumpkin

DIRECTIONS

1. Preheat oven to 220°C.
2. Line baking tray with baking paper.
3. Sift flour and nutmeg into a bowl. Using fingertips, rub butter into flour mixture until it resembles breadcrumbs.
4. Add milk, lemon juice and pumpkin. Stir until a sticky dough forms.
5. Turn out dough onto a lightly floured surface. Knead until just smooth.
6. Using a lightly floured rolling pin, gently roll dough until 2cm thick.
7. Using a 6cm round cutter, cut out scones. Press leftover dough together and repeat until no dough remains.
8. Place scones on prepared tray and brush with milk.
9. Bake for 12-15 minutes.

