

PUMPKIN SCONES

WITH CINNAMON BUTTER

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YIELD:

8 scones

TIME:

35 min

TEMP:

375°F

INGREDIENTS:

PUMPKIN SCONES

- 2 cups all purpose flour
- 1/3 cup firmly packed brown sugar
- 1 T baking powder
- 1 t cinnamon
- 1/4 t salt
- 5 T cold butter, cut into pieces
- 2/3 heavy whipping cream
- 1 cup canned pumpkin

CINNAMON BUTTER

- 1/2 cup butter, softened
 - 1/2 cup firmly packed brown sugar
 - 1 t cinnamon
 - Combine in small bowl.
- Store covered until ready to use.

PROCEDURE:

PUMPKIN SCONES

- Preheat oven to 375°F
- Lightly spray baking sheet with non-stick spray or line with parchment
- In medium bowl, combine flour, brown sugar, baking powder, cinnamon and salt.
- Cut in butter with pastry blender until crumbly
- Stir in whipping cream and pumpkin
- On a floured surface, knead dough 5-6 times (dough will be sticky)
- Shape dough into a rough loaf, approximately 1" thick. Or pat dough to 1/2" thickness and cut with biscuit cutter.
- Bake 15-20 minutes until golden brown.

NOTES:
