

PUMPKIN SCONES WITH SPICED GLAZE

MAKES: 4

INGREDIENTS:

For the Scones:

- 1 cups all-purpose flour
- 3.5 tablespoons granulated sugar
- 2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- pinch ground cloves
- pinch ground ginger
- 3 tablespoons cold butter,
- 1/4 cup canned pumpkin
- 2 tbsp buttermilk (can substitute heavy cream)
- 1/2 large egg

DIRECTIONS:

1. Make the Scones: Preheat the oven to 425 degrees F. Line a baking sheet with parchment paper; set aside. Share with the other partnership in the group.
2. In a large bowl, whisk together the flour, sugar, baking powder, salt, cinnamon, nutmeg, cloves and ginger. Using a cheese grater, grate the butter into the dry ingredients until the mixture is crumbly and there are no pieces of butter larger than the size of a pea; set aside.
3. In a medium bowl, whisk together the pumpkin, half-and-half and egg. Fold the wet ingredients into the dry ingredients until mostly combined (the mixture will seem dry), and turn the dough out onto a clean work surface. Using a bench scraper, Knead and fold the dough a few times to ensure it is completely combined.
4. Pat the dough into a 6-inch circle. Cut the round of dough into 4 equal triangles. Place the scones on the prepared baking sheet. Brush with a beaten egg (shared) and top with 1 tbsp of coarse sugar.
5. Bake for 14 to 16 minutes, or until lightly browned on top.