

Pumpkin scones

Easy | 0.15 Prep | 0.40 Cook | Makes 20

★★★★☆ (79) \$\$\$

\$ Under \$5 per serve

by ginnymegs

Ingredients

- 2 1/2 cups self-raising flour
- 1 cup pumpkin mashed
- 55g butter
- 1 egg
- 1/2 cup sugar
- 1/2 cup milk

Method

- 1 Beat butter until soft, then add sugar.
- 2 Mix in pumpkin and egg.
- 3 Add milk, then slowly add flour.
- 4 Turn dough onto a floured board and knead.
- 5 Roll out and cut dough into small circles.
- 6 Place onto a greased tray.
- 7 Bake at 200C for 15 minutes.

EQUIPMENT

- 1 baking tray