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Former Senator of Australia

Lady Flo’s Famous Pumpkin Scones

https://tinyurl.com/EPS-kitchen

Ingredients

2 Tbsp cold butter

1 cup sugar

2 whole eggs

½ tsp salt

4 cups Self-Raising flour

Method

1. Turn on the oven. To the hottest setting, fan forced.
2. Beat together butter, sugar and salt with electric mixer.
3. Add egg slowly, then pumpkin. Take off the stand mixer and stir in the flour until just combined. Do this off the machine so as not to over mix it.
4. Turn on to floured table and cut into squares.
5. Prepare a tray by greasing with some cold butter and sprinkle a little dusting of flour. Fill the tray with scones, leaving no gaps.
6. Place in tray on top shelf of very hot oven, 225-250oC, for 15-20 minutes.