

Pumpkin drop biscuits

Ingredients

- · 2 cups of plain flour
- · 2 teaspoons of baking powder
- 1/2 teaspoon of sea salt
- 1/2 cup brown sugar
- 1/2 teaspoon of cinnamon
- · 120 grams of cubed butter
- 1 cup of milk
- 3/4 cup cooked pumpkin
- · 1cup of tasty cheese

Method

- · Preheat the oven to 180 degrees Celsius
- · Combine flour, baking powder, salt, sugar cinnamon into a large bowl.
- Place cubed butter into the bowl. Using your fingertips to rub the butter into the dry ingredients or mix in a blender.
- Stir in the milk, mashed pumpkin and grated cheese until all ingredients are combined.
- Check the consistency is correct and if so find 2 baking trays lined with baking paper.
- Drop heaped teaspoons onto baking tray.
- · Bake for 15 minutes or until the biscuit bottoms have lightly browned.