

INGREDIENTS

- 6 cups (450g) plain flour.
- 7 teaspoons baking powder.
- 1/2 cup (110g) caster (superfine) sugar.
- 2/3 cup (160ml) pouring (single) cream.
- 2/3 cup (160ml) milk, plus extra for brushing.
- 2 cup cooked pumpkin puree.

Apricot Compote:

- 10 Apricots, halved and stones removed
- 1 cup of sugar
- ½ lemon, juiced
- 2 Tbls cornflour
- 1 tsp vanilla extract

METHOD

Preheat oven to 190°C (390°F).

1. Sift the flour and baking powder into a large bowl.
2. Add the sugar, cream, milk, pumpkin and stir until combined. Careful not to over mix. The dough should be soft and using floured hands it can be tipped onto the work bench to gently knead and flattened.
3. Turn onto a lightly floured surface and press out the dough until it is 3-4cm thick.
4. Cut out 6cm rounds using a cookie cutter and place on a greased baking tray. You can place them quite close together or even touching as they bake well like this.
5. Brush with a little milk.
6. Bake for 15–20 minutes or until the scones are puffed and golden.
7. Makes 18.
8. Let them cool on cooling racks and then cut them into halves and serve with apricot compote or lemon curd

APRICOT COMPOTE

1. Cut apricot halves into pieces
2. Put apricots, sugar, cornflour, lemon and vanilla into a pot and bring to the boil
3. Over a medium heat cook for 5-7 minutes once boiling or until thickened.
4. Pour into a bowl to cool and serve with scones