

Starbucks Pumpkin Scones

Ingredients: (Scones)

250 ml flour
60 ml sugar
8 ml baking powder
1 ml salt
1 ml each cinnamon, nutmeg, cloves, ginger
45 ml cold margarine
60 ml canned pumpkin
20 ml half and half cream
1 large egg

Topping: (optional)

2.5 ml cinnamon
2.5 ml sugar

Method:

1. Preheat oven to 400 degrees. Lightly grease baking sheet.
2. Combine flour, sugar, baking powder, salt and spices in a large bowl.
3. Cut butter into flour mixture (using a pastry blender) until mixture is crumbly.
4. In a separate bowl, whisk together pumpkin, cream and egg.
5. Fold wet ingredients into dry ingredients using a spatula or wooden spoon.
6. Form the dough into a ball.



7. Pat out dough onto a lightly floured surface and form into a 2.5 cm thick circle.
8. Use a large knife to slice the dough into six pie-shaped pieces. Sprinkle with sugar and cinnamon if you like.
8. Bake for 10-12 minutes. Scones should be light brown when done. Place on wire rack to cool.