

Pumpkin Scones

Season: Summer/Autumn

Garden Harvest: Pumpkins

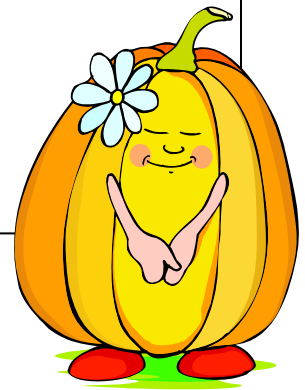
Recipe Source: Bestrecipes.com

Equipment:

2 x Large bowls
Wooden spoon
Measuring spoons & cups
Saucepan & steamer
Scales
Knife
Chopping board
Scone cutter
Trays
Cooling rack

Ingredients:

2 ½ cups Demeter unbleached flour
5 teaspoons allergy free baking powder
1 cup mashed pumpkin
55g butter
1 egg
½ cup sugar
½ cup milk



What to do:

- * Chop and steam pumpkin and then place in fridge to cool for following class if needed.
- * Measure out the flour and combine it with the baking powder & set aside.
- * Beat butter until soft and then add sugar.
- * Mix in the pumpkin and egg.
- * Add milk and then slowly add flour
- * Turn dough onto a floured board and knead.
- * Roll out dough and cut into circles with scone cutter.
- * Place onto a greased tray.
- * Bake at 200c for 15 minutes.