

Pumpkin Scones



 **Serves: 14 (Approx 60g each)**

 **Prep Time: 50min**

 **Difficulty: Medium**

Try this healthier pumpkin scone as an alternative to traditional scone recipes. The pumpkin provides a natural sweetness along with the cinnamon. These scones can be frozen, simply reheat briefly in a hot oven or serve cold after defrosting.



Ingredients

- ¼ cup polyunsaturated oil
- ½ cup sugar
- 2 eggs, lightly beaten
- 1 cup cooked mashed pumpkin, cooled (approximately 250g)
- 2½ cups self raising flour
- 1 teaspoon cinnamon

Method

1. Preheat oven to 200°C, line a baking tray with non stick baking paper.
2. Mix oil, sugar and cinnamon in a medium sized bowl until well combined.
3. Add eggs and mashed pumpkin.
4. Gently fold through flour to make a soft dough.
5. Pat out very gently to a rough square, 3-4cms high. Be careful not to over handle or knead.
6. Use a 4-5cm floured cutter to cut out scones.
7. Place on baking tray and bake for 15 to 20 minutes or until golden brown and sound hollow when tapped on the top.
8. Serve warm.