

# Pumpkin Scones

Workstation:

## Equipment

Baking tray  
Measuring cups  
Measuring spoons  
Spatula  
Electric mixer  
Scone cutter  
Rolling pin

## Ingredients

1 tbsp butter  
½ cup sugar  
½ tsp mixed spice  
1 egg  
1 cup cold mashed pumpkin  
2 cups self raising flour

## Method

1. **Preheat** oven to 200°C
2. In an electric mixing bowl, **combine** butter and sugar
3. **Beat** with an electric mixer.
4. **Add** egg, mix spices and pumpkin
5. **Beat** until well combined.
6. With a spatula, **stir** through the flour
7. **Turn** out on bench.
8. **Combine** with your hands and flatten the dough using a rolling pin until you get to a thickness of 2 ½ cm (add more flour if you need to).
9. **Flour** a scone cutter before cutting each scone out.
10. **Place** on lined tray with 1cm space around each scone
11. **Bake** for 10-20 minutes depending on the size of your scone.
12. When cooked, they should be brown on top.