

# Pumpkin Scones

## Ingredients:

1 tablespoon butter (or nuttelex for dairy free)

½ cup sugar

½ teaspoon mixed spice

1 egg

1 cup cold mashed pumpkin

2 cups self-raising flour

## Method:

- Preheat oven to 220 degrees.
- Line baking trays with baking paper and set aside.
- Beat butter and sugar together until light and creamy. Add in eggs and pumpkin and beat to combine.
- Gently stir in flour and mixed spice.
- Place spoonfuls of mixture onto the lined trays (make sure there is enough for everyone in the class). Bake in oven for 10-15minutes (until scones are light golden in colour)
- Serve onto 4 plates