PUMPKIN SCONES

Ingredients:
2 ½ cups SR Flour
½ teaspoon mix spice
1 cup cold mashed pumpkin
30 gms butter
¼ cup brown sugar
1 egg

Equipment:

Method:
1. Preheat oven to 220°C
2. Line baking tray with paper
4. Make well in centre, add pumpkin sugar and egg, mix lightly with knife.
5. Turn onto floured board. Knead then cut out with scone cutter
6. Place close together on tray, cook 12-15 mins. Serve with honey if desired.