

PUMPKIN MAPLE SCONES

Recipe

preparation: 30 min
total time: 45 min

yields 16-20 scones

INGREDIENTS

2 1/2 c AP flour
2 tsp baking powder
1/2 tsp salt
6 tbsp cold butter
1/2 c brown sugar
3/4 c pumpkin puree
1/2 c milk
1 egg

1 c powdered sugar
1/4 c pure maple syrup
1 tsp cinnamon
1/2 tsp nutmeg

INSTRUCTIONS

1. Preheat oven 375°F
2. Mix dry ingredients in one bowl and then using a pastry cutter, add in cold butter
3. Mix wet ingredients in another bowl
4. Add wet to dry and use hands to knead dough for about 5 minutes
5. Roll out dough on a lightly floured surface and cut dough into triangles
6. Bake in the oven for 12 minutes
7. Mix the second set of ingredients together and drizzle over cooled scones

Mint to Eat

