AustralianStyle Pumpkin Scones

Oscar · 29/09/2024

Prep Time

30 mins

Dificult

Medium

Servings

12

Description

These are the Australianstyle pumpkin scones They come out like scones not like muffins

Ingredients

— - 1 tablespoon butter

— at room temperature - 2 cups self-rising flour - ½ cup white sugar - 1 teaspoon baking powder - ¼ teaspoon salt - 1 cup cooked and mashed pumpkin - 1 egg

Instructions

1. Preheat oven to 450 degrees F (230 degrees C). Rub butter into flour in a bowl using your fingers until evenly combined. Add sugar
2. baking powder
3. and salt to flour mixture; make a well in the center. Mix pumpkin and egg together in a separate bowl; pour into the well and mix until dough is well combined. Turn dough onto a floured work surface and cut into squares using a knife with flour on it. Arrange squares on a baking sheet. Bake in the preheated oven until lightly browned
4. 15 to 20 minutes.