

Pumpkin Scones

Preparation time: more than 30 minutes

Ingredients

1 tablespoon butter

1/2 cup castor sugar

1 egg, beaten

2 cups cold mashed pumpkin

2 cups self-raising flour, sifted

Method

1. Cream butter and sugar.
2. Add egg and blend well.
3. Add pumpkin and flour.
4. Mix into a soft dough.
5. Roll out to 2 cm thickness.
6. Cut into circles with a glass.
7. Place on oven tray and glaze with an egg-milk mixture.
8. Bake at 220°C for 12-15 minutes.