

Pumpkin Scones

Yield: 6 scones, or 12 mini scones

Scones Ingredients:

2 cups all-purpose flour
7 Tablespoons sugar
1 Tablespoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
6 Tablespoons cold butter
1/2 cup canned pumpkin
3 Tablespoons half-and-half
1 large egg

Sugar Glaze Ingredients:

1 cup powdered sugar
2 Tablespoons milk

Spiced Glaze Ingredients:

1 cup powdered sugar
2 Tablespoons milk
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ginger
1/8 teaspoon ground cloves

Scones Directions:

Preheat oven to 425°F. Line a baking sheet with parchment paper.

Combine the dry ingredients in a large mixing bowl. Use a pastry blender or food processor to cut in the butter until the mixture is crumbly in texture and resembles coarse cornmeal.

In a small bowl, whisk together the pumpkin, half and half, and egg. Fold into the dry ingredients until barely combined. It is very important not to over mix the batter. At this point it should still be kind of dry and crumbly.

Loosely form the dough into a ball. Pat it into a 1-inch thick, 9"x3" rectangle onto a lightly floured surface.

Use a sharp knife to slice the dough through it's width into three equal portions. Cut each section diagonally to produce 6 triangular slices of dough. (Or, you can slice "X's" in each section to form 12 triangles.)

Place each slice on prepared baking sheet and bake for 14 – 16 minutes, until the scones are golden brown.

Let cool completely on wire rack, and then continue with glaze directions below.

Sugar Glaze directions:

In a small bowl, whisk together the powdered sugar and milk until smooth. If it's too runny, add more sugar. If too thick, add a little more milk until reaching desired consistency. Brush glaze over the top of each cooled scone. Let harden before proceeding to the spiced glaze directions.

Spiced Glaze Directions:

After the sugar glaze hardens, combine the spiced icing ingredients. Use a whisk to drizzle over each scone and allow to dry before serving.

Source: Adapted from [Moms Who Think](#)