



Pumpkin Scone

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 3/4 ounces pumpkin puree
- 3 1/2 cups all-purpose flour
- 1/2 cup white sugar
- 2 tsp. cinnamon
- 1 tsp. nutmeg
- 1/2 tsp. cloves
- 1/2 tsp. Kosher Salt
- 1 Tbl. baking powder
- 8 ounces unsalted butter, cold and cubed
- less than 1 cup buttermilk
- egg wash, optional
- demera sugar, optional

Instructions

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1. Preheat oven to 375° standard/350° convection.
 2. In the bowl of your stand mixer, combine dry ingredients: flour, sugar, spices, salt, and baking powder.
 3. Add butter cubes and mix with paddle attachment until the butter is reduced to roughly pea-sized pieces.
 4. Stir in pumpkin puree and mix to distribute evenly.
 5. With the mixer turned on to the lowest setting, slowly add buttermilk. You will need more or less depending on the moisture content of your pumpkin puree.
 6. Stop pouring when the dough begins to stick together. It should be crumbly, but not dry. When you press it together between your fingers, it will feel almost satiny, though not slick or wet.
 7. Turn the dough out onto a very lightly floured cutting board. Pat it out into a circle, approximately nine inches in diameter and maybe an inch and a half thick.
 8. Brush top and sides with egg wash, and sprinkle the demera sugar over the top.
 9. Cut into wedges – eight or twelve according to your preference.
 10. Use your knife to transfer the scones to your baking sheet. The dough may try to stick to the cutting board; do not be alarmed.
 11. Bake until scones are golden brown at the tips and edges.
 12. Cool slightly before removing them from the baking sheet.