spicy pumpkin scones

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cups of flour (I used 1 cup of all-purpose flour plus 1 cup of manitoba flour);
- 1/2 cup of sugar (also in this case, I mix 2 parts of white sugar and 1 part of dark brown sugar);
- 1/2 cup of pumpkin puree;
- 150g of butter;
- 1 coffee spoom of ground cinnamon;
- 1 coffee spoom of ground ginger;
- 1/2 coffee spoom of ground cloves;
- 1 tablespoom of baking powder;
- 1 teaspoom of baking soda;
- 1 tablespoom of milk;
- vanilla extract;
- 1 pinch of salt.

Instructions

For the pumpkin puree:

Peel, clean and wash the pumpkin pieces.

Cut them into cubes and steam until they are tender.

Mash the steamed pumpkin cubes using a mixer or food processor.

In a bowl, mix all the dry ingredients (flour, sugar, ground cinnamon, ground ginger, ground cloves, baking powder, baking soda and a pinch of salt) and then add butter cut into small pieces.

Mix it using your fingertips till the mixture is "crumbly".

In another bowl, mix the pumpkin puree with milk and vanilla extract, and add this mixture to the crumbly mixture, starting to work the mixture rapidly, with your hands, until you will get a homogeneous pastry.

Place the pastry on a floury surface and divide it in 3 or 4 pastry balls.

Then, using a knife cut the pastry balls into 6 slices, like a "pizza".

Bake them in the oven (180 degrees) for about 25 minutes or until they are golden brown.