# Pumpkin scone

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 T  Butter
 1/2 cup  Sugar
 1  Egg
  2 3/4 cup  Flour
 1 cup  Pumpkin, cooked- mashed
 1/8 tsp  Salt
1 tsp baking powder

## Instructions

1.Grease a scone tray or baking tray.  Cream together the butter and sugar until light and fluffy. Add egg and beat well.
2.Add pumpkin, flour and salt and fold in by hand.  Knead lightly and cut into 1-inch round with cookie cutter. Place close together on the scone tray .
  3. Bake at 425 degrees F. until well risen and golden on top (about 15
  minutes).  Serve hot, with butter or strawberry jam or just dust with icing sugar or even with whipped cream.