



Pumpkin scones

NIBBLEDISH CONTRIBUTOR

Ingredients

- 150 grams of wheat flour
- 2 teaspoons of baking powder
- 75 grams of whole wheat flour
- 1/2 teaspoon of salt
- 1/2 teaspoon of paprika
- pinch of cardamom, cinnamon and ginger
- 50 grams of cold butter, sliced
- 2 tablespoons of brown sugar
- 80 ml of kefir
- 80 ml of grated pumpkin
- 1/4 cup of raisins
- 1/2 cup of walnuts
- 1 egg
- 1/4 cup of pumpkin seeds

Instructions

1. Mix both flours with baking powder and spices.
2. Add sugar and butter, mix gently, not too long.
3. Add kefir, pumpkin, nuts and raisins, mix and knead, add flour if needed.
4. Form 12 scones, brush with whipped egg, sprinkle with pumpkin seeds.

5. Bake in preheated oven in 200 C degrees about 15 minutes.