

This week the students baked “Pumpkin Scones” for their Stephanie Alexander Kitchen Program. Try the recipe out..they are DELICIOUS and make a great lunchbox snack!

PUMPKIN SCONES

Ingredients

2 cups SR flour

1 Tablespoon sugar

Pinch salt

Sprinkle of cinnamon or
nutmeg

60 grams of butter (1/4 cup)

2/3 cup mashed pumpkin

½ cup buttermilk or milk



Method

1. Put all dry ingredients into a bowl and mix. Don't forget to sift the flour.
2. Cut butter into cubes and using the 'rub in' method until the mix looks like breadcrumbs
3. Mix the wet ingredients together in a small bowl. (Milk and pumpkin.)
4. Make a well in the middle of the dry ingredients and pour the wet ingredients into the well
5. Using a knife cut across the bowl until the mix forms a soft dough
6. Gently knead the dough maybe 10 times
7. Press out on a board until 2cm thick, making sure it doesn't stick
8. Using a round cutter. Cut circles as close together as possible
9. Place on a baking tray close together
10. Reroll left over dough and repeat the process
12. Bake in a hot oven, 200 degrees for approximately 12 minutes

To Serve

Break open a hot scone and put some butter on it