

Pumpkin Scones

2 cups self-raising flour

1 tblspn caster sugar

Pinch of salt

60 gr butter, chilled, chopped

½ cup buttermilk

½ tspn ground nutmeg

2/3 cup mashed cooked butternut pumpkin (About 300g peeled butternut pumpkin)

Extra buttermilk, for brushing

Method

Preheat oven to 220 deg. C/200 deg. C fan forced. Line a baking tray with baking paper. Position the oven rack in the top half of the oven.

Sift flour, nutmeg, sugar and salt into a bowl. Add butter. Using fingertips, rub butter into flour mixture until mixture resembles fine breadcrumbs.

Make a well in the centre of mixture. Add buttermilk and pumpkin. Using a flat-bladed knife, stir until a sticky dough forms. Turn out onto a lightly floured surface. Knead gently until just smooth.

Using a lightly floured rolling pin, gently roll dough out until 2cm thick. Using a 6cm fluted edge cutter, cut out scones. Press leftover dough together. Repeat to make 12 scones.

Place scones, just touching, on prepared tray. Brush with buttermilk. Bake for 12-15mins or until golden and hollow when tapped on top. Serve with butter, ricotta or cream cheese.