



Pumpkin Scones



INGREDIENTS:

PASTRY:

2 cups all-purpose flour
1/2 cup sugar (baker's Splenda is ok)
1 tablespoon baking powder
1/2 teaspoon salt
1/2 teaspoon powder cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
6 tablespoons butter (room temp, but not melted)
1/2 cup canned pumpkin
3 tablespoons half-and-half
1 large egg

BASE GLAZE:

1 cup powdered sugar plus an EXTRA tablespoon
2 tablespoons whole milk

DRIZZLE GLAZE:

1 cup powdered sugar +
3 tablespoons powdered sugar
2 tablespoons whole milk
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 pinch ginger
1 pinch ground cloves
Orange Food coloring to tint

TO MAKE:

PASTRY:

1. Preheat oven to 425 (400 if using splenda).
2. Mix flour, sugar, baking powder, salt, and spices in a large bowl. Work butter into the mix until it resembles crumbles.
3. In a separate bowl, blend pumpkin, half and half, and egg.
4. Fold wet ingredients into dry ingredients. Form the dough into a ball, and then divide into 6 scones.
5. Bake 15 minutes, or until light browning begins. Don't over cook. Cool before icing.

BASE GLAZE:

1. Mix together and brush over COOLED pastries. Makes a nice base glaze.

DRIZZLE GLAZE:

1. Mix together, tint to your taste with optional food coloring, and drizzle this glaze back and forth over the pastry. It will be thick!

