



Homemade Roast Pumpkin Scones

SERVES: 12

INGREDIENTS:

- 50g margarine
- 50g caster sugar
- ½ cup cooked mashed pumpkin
- ½ cup milk
- 1 egg
- 2 ½ cups self-raising flour

METHOD:

1. Preheat oven to 200°C. Prepare a baking tray by dusting with flour
2. Cream the margarine and sugar then add the mashed pumpkin and combine well. Add the milk and egg a little at a time
3. Sift the flour slowly into the wet mixture while mixing into a soft dough
4. Turn out onto a floured surface, roll out to 3cm thick then cut out the scones
5. Place the scones on a tray and brush with additional milk. Bake in the oven for 15 minutes

