

Pumpkin Scones

Makes 12

Ingredients

50g butter

½ cup caster sugar

1 egg

1 cup cold cooked pumpkin (Kent/Jap or Ironbark variety is best)

2 -2 ¼ cups self-raising flour (depends on the moisture content of the pumpkin)

Pinch of salt

Utensils

Chopping board

Sifter

Large mixing bowl

Measuring cups

Spatula

Cooling rack

Baking tray

scales

Small mixing bowl

Fork or whisk

Scraper

serving tray

Method

1. Preheat the oven to 220°C eco fan setting.
2. Place butter and sugar into the large mixing bowl and “cream” with the spatula (beat together until light in colour).
3. Break egg into a small bowl and mix with a fork or whisk.
4. Pour egg into the bowl with the butter and sugar and mix with the spatula until well combined.
5. Add the pumpkin and mix in with the spatula.
6. Sift in the flour and salt and mix together with the spatula until a dough forms. If it is too sticky, add a little more flour. Do not overmix
7. Cover a chopping board with some flour, and empty the dough onto the board. Cut the dough in half. Handle dough gently.
8. Flatten each piece of until it is a rectangular shape, about 3cm thick.
9. Put some flour onto the scraper so that the dough does not stick to it.
10. Cut each piece of dough into 6 pieces, making 12 pieces in total. Use the scraper to help you place the scones onto a baking tray lined with baking paper, allowing enough room for spreading.
11. Place into the oven on the top shelf and cook for 12 minutes. *Check after 10 minutes.*
12. Cool on a cooling rack and serve while warm with jam and butter.

Pumpkin:

Note: The pumpkin for this lesson has been prepared for you.

1. To prepare the 1 cup of cold pumpkin, you need about 450g pumpkin. Peel the pumpkin, remove seeds and stalk and cut into chunks.
2. Cook in a steamer until tender- about 10 minutes, but this depends on the size of the chunks.
3. If you have time, it is good to “dry” the pumpkin on a lined baking tray for about 10 minutes in a moderate oven.
4. When the pumpkin is cool enough to handle, mash it thoroughly with a fork or crush with a potato ricer.