Pumpkin Scone Loaf

Season: Winter
Type: Bread
Difficulty: Easy
Serves: 1 loaf; 12 portions or 24 tastes
Fresh from the garden: pumpkin eggs
Recipe source: Taste.com originally from Good Taste Magazine 1998

This delicious loaf can be served as an accompaniment to soup or serve warm with butter for afternoon tea.

Ingredients:
- 300 grams pumpkin
- 3 cups SR Flour
- 80 grams butter
- 2 tablespoons brown sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 cup milk
- 1 egg
- Extra self-raising flour

Equipment:
- Knife
- Chopping board
- scales
- saucepan
- potato masher
- flour sifter
- bowls
- measuring cups
- spoon measures
- whisk
- butter knife
- baking tray
- large sharp knife

What to do:
- Preheat oven to 200°C
- Lightly spray and flour baking tray
- Peel and cut the pumpkin into cubes
- Steam until soft, mash and set aside to cool
- Sift flour into a large bowl
- Cut butter into cubes and using fingertips rub into flour
- Once the butter is rubbed in the flour should resemble fine breadcrumbs
- Mix in brown sugar, cinnamon and nutmeg
- Whisk egg and milk together and mix into pumpkin
- Add pumpkin mixture to flour and using a butter knife mix to a soft dough
- Lightly flour bench top and tip out dough
- Knead lightly to form a smooth dough
- Shape into a round 20cm in diameter and about 3 cm thick
- Place on baking tray
- Use a sharp knife dusted with flour to cut 1cm deep slits across the loaf, dividing it into 12 portions
- Sprinkle with a little extra flour
- Bake for 25 minutes or until golden brown