Pumpkin Scones

Season: All Year
Type: Afternoon Tea
Difficulty: Medium
Fresh from the garden: pumpkin, egg

Utensils:
- Baking tray
- cup and spoon measures
- bowl
- wooden spoon
- sifter
- scone cutter

Ingredients
- 1 Tablespoon butter, softened
- 1/2 cup sugar
- 1/4 teaspoon salt
- 1 egg
- 1 cup mashed pumpkin (cold)
- 2 cups Self raising flour

What to do
- Pre-heat oven to 220°C
- Lightly spray a baking tray with oil and then coat with flour.
- Beat together butter, sugar and salt.
- Add the egg, mix well.
- Stir in pumpkin and then sift in the flour.
- Turn out onto a lightly floured table.
- Knead lightly until a soft dough is formed.
- Press down to about 3 cm and cut with a floured cutter.
- Place on the prepared tray.
- Bake for 15-20 minutes or until risen and golden.