

Pumpkin Scones Recipe

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Ingredients

2 1/4 cups all-purpose flour
1/2 cup brown sugar, divided (reserve 1 tablespoon separately)
□1 tablespoon baking powder
1/2 teaspoon salt
2 teaspoons Pumpkin Pie Spice*
3 ounces chilled butter, diced or grated
□1 cup canned pumpkin
□3 tablespoons heavy cream
1 large egg

For Vanilla Glaze:

1 cup powdered sugar
2 tablespoons whole milk or heavy cream
2 teaspoons vanilla extract (or vanilla bean paste)

Directions

Preheat oven to 425-degrees F. Line a baking sheet with baking parchment or lightly coat with cooking spray.

In a large bowl, whisk together flour, brown sugar, baking powder, salt, and Pumpkin Pie Spice.

Use a pastry knife or fork to cut in butter until mixture is crumbly.

In a separate bowl, whisk together pumpkin, cream, and egg. Fold wet ingredients into dry ingredients and combine until dough will hold together into a loose ball. Wrap in plastic and flatten dough slightly; chill for at least 20 minutes in the freezer.

On a lightly floured surface roll out dough to 1-inch thick. Use a floured round biscuit or cookie cutter (about 2 1/2-inches diameter) to cut out scones or use a large knife or a pizza cutter to cut into desired shapes.

Place scones on prepared baking sheet. Sprinkle remaining brown sugar on tops of scones.

Bake for 14 to 16 minutes, until slightly browned. Transfer to wire rack to cool.

For Vanilla Glaze:

Beat together all ingredients until smooth.
Drizzle glaze over scones.