**Pumpkin Scones**

Cooking Principle-Biscuit Method

Groups of 2/3 Students

250ml all purpose flour

50ml sugar

8ml baking powder

1ml salt

2ml ground cinnamon

2ml ground nutmeg

1ml ground cloves

1ml ground ginger

45ml cold butter

70ml canned pumpkin

25ml milk

1/2 egg

Sugar Glaze Ingredients:

125ml powdered sugar

15ml milk

1ml vanilla

Method:

1. Preheat oven to 425 degrees F
2. Combine flour, sugar, baking powder, salt, and spices in a large mixing bowl.
3. With a pastry blender, cut butter into the dry ingredients until mixture is crumbly and no chucks of butter remain. Set aside
4. In a separate mixing bowl, whisk pumpkin, milk and egg.
5. Fold wet ingredients into dry ingredients. Form the dough into a ball. Lightly knead the dough.
6. Pat out dough onto a lightly floured surface and form into a 1 inch thick circle.
7. Slice the dough into 8 wedges.
8. Place on prepared baking sheet.
9. Bake for 13-15 minutes until scones turn light brown
10. Place on wire rack to cool.

Sugar Glaze Directions:

1. Mix the powdered sugar and 15ml milk together until smooth.
2. Brush glaze over the top of each cooled scone.