

# PUMPKIN SCONES

## INGREDIENTS:

2 ½ Cups of flour

GAS OVEN: Approx 250°C

2 level dessertspoons baking powder

½ cup mashed pumpkin

1 egg

2 level tablespoons butter

2 level tablespoons sugar

½ cup milk

Self-raising flour may be used instead of plain flour and baking powder

## Method:

1. Cream butter and sugar.
2. Add pumpkin.
3. Add well-beaten egg.
4. Add milk slowly.
5. Add flour sifted with baking powder.
6. Knead lightly on floured board.
7. Roll out 1 ½ inches.
8. Cut into rounds.
9. Put on floured tray.
10. Cook 20 minutes.
11. Place on rack to cool.