

Pillow y P u m p k i n S c o n e s

Yield: 1 dozen scones

Scone Ingredients:

2 cups all-purpose flour
7 tablespoons sugar
1 tablespoon baking powder
1/2 teaspoon kosher salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
6 tablespoons super-cold unsalted butter, cut into small pieces
1/2 cup canned pumpkin
3 tablespoons half-and-half
1 large egg

Spiced Glaze:

1 cup confectioners' sugar
2 tablespoons milk
1/4 teaspoon ground cinnamon
1 pinch ground cloves
1 pinch ground ginger
1 pinch ground nutmeg
1 teaspoon vanilla



Baked in Luther's Kitchen Fall 2010

- Step 1:** Preheat oven to 425° F. Line a baking sheet pan with parchment paper.
- Step 2:** Whisk together the flour, sugar, baking powder, salt, and spices in a large bowl.
- Step 3:** Cut-in the cold butter pieces and blend until there are flour-covered pea sizes (like course meal).
- Step 4:** In another bowl, whisk together the pumpkin, half-and-half, and egg.
- Step 5:** Fold the wet ingredients into the dry ingredients.
- Step 6:** Turn dough out onto a lightly-floured piece of parchment paper and form into a log. About 12" in length and 1" thick. Flatten the log, wrap in plastic and refrigerate for at least an hour.
- Step 7:** Remove dough from fridge and cut dough in half lengthwise and then cut small triangles from each log. You may get more than 12.
- Step 8:** Bake scones for 14 – 16 minutes – or until the tops are light brown. Cool scones on a wire rack and make the glaze.
- Step 9:** **For the glaze:** Whisk all glaze ingredients together until there are no lumps.
- Step 10:** When scones have completely cooled and are still on the rack, drizzle the spiced glaze over the tops of each scone. Let the glaze set (about an hour) before serving.