

Pumpkin Scones

Makes One Dozen



Ingredients

For the Dough

- 2 cups all-purpose flour
- ½ cup sugar
- A couple pinches of Kosher salt
- 1 tablespoon baking powder
- 1 ½ teaspoons pumpkin pie spice
- 6 tablespoons COLD unsalted butter, diced
- 1 teaspoon pure vanilla extract
- 1 egg
- 3 tablespoons half and half
- ½ cup pure pumpkin puree

For the Glaze

- 1 cup confectioners' sugar
- ¼ teaspoon pumpkin pie spice
- ½ teaspoon vanilla bean paste
- 1 tablespoon milk

Steps

1. Line a baking sheet pan with parchment paper.
2. Whisk together the flour, sugar, baking powder, salt, and spices in a large bowl.
3. Cut-in the cold butter pieces and blend until the flour is incorporated and the pieces are about the size of peas.
4. In another bowl, whisk together the pumpkin, half-and-half, and egg.
5. Fold the wet ingredients into the dry ingredients.
6. Turn dough out onto a lightly-floured piece of parchment paper and form into a rectangle (about 12" long and 4" wide). Wrap in that parchment paper and refrigerate for at least an hour.
7. Preheat oven to 425°F. Remove dough from the fridge and cut dough in half lengthwise and then cut small triangles from each log. You may get more than 12. Space scones out onto the parchment-lined baking sheet pan.
8. Bake scones for 14 - 16 minutes - or until the tops are light brown. Cool scones on a wire rack and make the glaze.

- *This is even easier (and less dishes if you use a food processor. Do do that pulse together the flour, sugar, spices, salt and baking powder. Add the butter pieces and pulse until it's crumbly. Add the pumpkin, half and half, egg and vanilla extract and let machine roll until a ball of dough forms.

For the glaze:

- Whisk all glaze ingredients together until there are no lumps. If glaze is too thick add one teaspoon of milk.

- When scones have completely cooled and are still on the rack, drizzle the spiced glazed over the tops of each scone. Let the glaze set (about an hour) before serving.