

# PUMPKIN SCONES

By Nanor Demirjian

## Ingredients

### For the scones:

- 1 ½ cup flour
- 1 ½ teaspoon baking powder
- 1 teaspoon ground cinnamon
- ¼ teaspoon salt
- 2 tablespoons unsalted butter, chilled
- ½ cup pumpkin purée
- 8 and 1/8 teaspoons maple syrup
- 10 and ½ teaspoons nonfat milk,  
divided

### For the glaze:

- 2 tablespoons plain Greek yogurt
- 4 teaspoons maple syrup

## Instructions:

1. Preheat the oven to 220°C, and cover a baking sheet with foil. Lightly coat the foil with butter.
2. To prepare the scones, whisk together the flour, baking powder, cinnamon, and salt in a medium bowl.
3. Cut in the butter with the back of a fork in the mixture. Add in the pumpkin purée, 8 teaspoons maple syrup, and 10 teaspoons of milk. Mix until just incorporated. Do not over-mix.
4. Divide the dough into 8 equal portions, and shape each into a ball. Place onto the prepared baking sheet, and flatten slightly.
5. Mix together the remaining 1/8 teaspoon maple syrup and ½ teaspoon milk in a small bowl, and brush over the tops of the scones.
6. Bake at 220°F for 12-14 minutes, or until light golden brown on top. Cool on the pan for 15 minutes.
7. Once the scones have cooled, stir together the yogurt and maple syrup in a small bowl. Add to a small zip-topped bag, cut off the corner, and drizzle over the cooled scones.

## NANOR'S COMMENTS

Scones are a lovely breakfast pastry or snack, and these pumpkin scones are full of fall flavor. I like their texture; they have a crisp outside and soft inside. For the next batch, I think I will skip the glaze and instead cut the scones open in half, put butter on top, and eat them that way.

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