

PUMPKIN SCONES

INGREDIENTS

1 tablespoon butter

½ cup sugar

¼ teaspoon salt

1 egg

1 cup mashed pumpkin (cold)

2 cups self-raising flour

METHOD

1. Beat butter, sugar and salt with electric mixer.
2. Add egg, then pumpkin and stir in the flour until just combined.
3. Turn on to floured board and cut into squares.
4. Place in tray on top shelf of very hot oven, 225-250c for 15-20 minutes.

Makes 15 scones