



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Pumpkin Scones** (adapted just a bit from Joy of Baking)

Makes 8 scones

I left out the nuts and raisins, just because I wanted a smooth texture this time. And instead of using the egg wash and turbinado sugar for sprinkling, I brushed the scones with milk and sprinkled them with a mixture of about 1 tablespoon granulated sugar and ½ teaspoon cinnamon. It gave the scones a really nice thin crisp layer after baking.

I've also tweaked the order in which the ingredients are added to the dough, because I'm full of myself and I think I know better than the professionals. Or something.

2 cups (260 grams) all purpose flour  
½ teaspoons ground ginger  
½ teaspoons ground cinnamon  
1 teaspoon baking powder  
¼ teaspoon baking soda  
¼ teaspoon salt  
½ cup (113 grams) cold unsalted butter, cut into pieces  
⅓ cup (50 grams) raisins  
¼ cup (30 grams) toasted and chopped pecans (optional)  
⅓ - ½ cup buttermilk  
⅓ cup (72 grams) light or dark brown sugar  
½ cup fresh or canned pumpkin puree (not pumpkin pie mix)  
1 teaspoon pure vanilla extract

#### Egg Wash:

1 large egg  
1 tablespoon milk or cream  
Turbinado sugar for sprinkling the tops of the scones (optional)

1. Preheat oven to 400°F (200°C) and place rack in middle of oven. Line a baking sheet with parchment paper.
2. In a large bowl, whisk together the flour, spices, baking powder, baking soda and salt. Cut the butter into small pieces and blend into the flour mixture with a pastry blender or two knives. The mixture should look like coarse crumbs. Stir in the raisins and pecans, if using. In a separate bowl, mix together the buttermilk, sugar, pumpkin puree and vanilla, and then add the buttermilk mixture to the flour mixture. Mix just until the dough comes together. Do not overmix the dough.
3. Transfer to a lightly floured surface and knead dough gently four or five times and then pat the dough into a circle that is about 7 inches (18 cm) round and about 1½ inches (3.75 cm) thick. Cut this circle in half, then cut each half into 4 pie-shaped wedges (triangles). Place the scones on the baking sheet. Brush the tops of the scones with the egg wash and sprinkle a little Turbinado sugar on top, if desired.
4. Place the baking sheet inside another baking sheet to prevent the bottoms of the scones from over browning. Bake for about 20 minutes or until golden brown and a toothpick inserted in the middle comes out clean. Transfer to a wire rack to cool.