

Pumpkin scones

Ingredients

- 300g pumpkin, seeded, peeled, diced small
- 1.5 cups self-raising flour
- Pinch of salt
- 30g chilled butter, cut into $\frac{1}{2}$ cm pieces
- $\frac{1}{2}$ cup buttermilk



Method

1. Cook pumpkin in a saucepan of boiling water for 10 minutes or until very tender.
2. Drain water. Mash with a fork. Set aside to cool.
3. Preheat oven to 240°C.
4. Sprinkle baking tray with flour.
5. Put the flour and salt in a large bowl.
6. Rub the butter into the flour mixture until the mixture resembles fine breadcrumbs.
7. Add pumpkin and buttermilk. Use a butter knife in a cutting motion to mix until evenly incorporated and the mixture just starts to hold together.
8. Turn the dough onto a floured surface and gently knead until smooth.
9. Use your hands to press out the dough until about 2cm thick.
10. Use a round 5cm pastry cutter to cut 7 discs from the dough.
11. Place, about 1cm apart, on the prepared tray.
12. Bake for 12 minutes or until golden and scones sound hollow when tapped on the base.