



## Pumpkin Scones

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8 scones



25 minutes

### INGREDIENTS

#### Ingredients:

2 cups all-purpose flour, plus more for dusting

1 tablespoon baking powder

2 teaspoons ground cinnamon

1 teaspoon pumpkin pie spice

½ teaspoon salt

½ cup brown sugar

½ cup (one stick) cold butter, cubed

½ cup pumpkin puree

1 large egg

1 teaspoon vanilla extract

1/3 cup heavy cream

½ cup chopped pecans (optional)

#### Maple Glaze:

1 cup powdered sugar

2 tablespoons heavy cream

1 teaspoon maple extract

### DIRECTIONS

1. Preheat oven to 350° F. Line a baking sheet with parchment paper and set aside. In a large bowl mix the flour, baking powder, cinnamon, pumpkin pie spice, and salt. Using a pastry blender or a fork, cut in the cold butter until small pea-sized crumbs form.
2. In a smaller bowl, whisk together the brown sugar, pumpkin puree, egg, vanilla extract, and the heavy cream. Pour the wet ingredients over the dry ingredients and mix until the dough is moist. (If the dough is too sticky, add more flour one tablespoon at a time.)
3. Transfer dough to a lightly floured work surface. Shape the dough into a 9-inch circle that is approximately 1-inch thick. Using a floured knife, cut the dough into 8 even pieces. Transfer the scones to the prepared baking sheet, spacing them 2-inches apart. Cook for 20-25 minutes or until done. Scones should be crispy on the outside and soft in the middle. Remove to a cooling rack.
4. In a small bowl, whisk the glaze ingredients together. Once the scones have cooled, top each scone with the maple glaze. Let the glaze set, then enjoy!