

## Pumpkin Scones

joyofbaking.com by Stephanie Jaworski  
<http://www.joyofbaking.com/printpages/PumpkinSconesprint.html>

### Scone Dough

2 cups (280 grams) all purpose flour  
1/3 cup (72 grams) light or dark brown sugar  
1/2 teaspoons ground ginger  
1/2 teaspoons ground cinnamon  
1 teaspoon baking powder  
1/4 teaspoon baking soda  
1/4 teaspoon salt  
1/2 cup (113 grams) cold unsalted butter, cut into pieces  
1/3 cup (50 grams) chopped white chocolate ( optional – NO!! )  
1/4 cup (30 grams) toasted and chopped pecans (optional – YES !)  
1/3 cup (80 ml) buttermilk  
1/2 cup fresh or canned pure pumpkin (if using canned pumpkin make sure there are no spices or sugar added) – we used fresh raw coarsely grated pumpkin! If you cook your own pumpkin, don't steam it or it will taste bland. Bake or grill the pumpkin to bring out the flavor!  
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)

### Method

Preheat oven to 400 degrees F (200 degrees C) and place rack in middle of oven. Line a baking sheet with parchment paper.

In a large bowl, whisk together the flour, sugar, 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 chopped white chocolate and pecans, if using. In a separate bowl mix together the buttermilk, 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.

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 1 1/2 inches (3.75 cm) thick. Cut this circle in half, then cut each half into 3 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.

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.

Makes 6 scones.